



Les Pierres Blanches

CÔTE DE BEAUNE

On the hillside of the “Montagne de Beaune”, above the 1ers crus, unfolds the very old vineyard of the “Côtes de Beaune”. This uncommon appellation extends over only 52 hectares. It is one of the smallest in Burgundy.

Although their names are similar, the Côte de Beaune appellation should not be confused with “the Côtes de Beaune Villages” (3,222ha). Indeed the productions concerned are very distinct: the first concerns only the Beaune production, and the second, that of 14 villages of the coast, Beaune excluded.

Soil

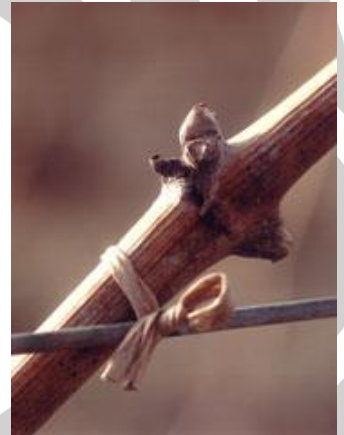
It is a clay–limestone soil, draining on gravel of clays and white marls.

Grape variety

100% Pinot Noir.

The vineyard

The vineyard is located on the Montagne de Beaune, it is 19 and 49 years old. Conducted in low vines, 10,000 vines / Ha, worked in biodynamic agriculture.



Winemaking

The grapes, harvested by hand and sorted, are 100% destemmed. Fermentation is started quickly in open wooden vats. The extraction of aromas, tannins and color is natural (no yeast added, enzymes or excessive heating) and is done by traditional pumping over and punching down.

Maceration lasts approx. 3 weeks. Free run wine and first press are blended, settled and intoned. The aging of 18 months, is done in old oak barrels.

Wine&food pairings

You can appreciate the qualities of this wine with red or white meats (with sauce), raw fish (sushi type) but also with cheeses such as: dry goat cheese or creamy Époisses.

Non-contractual documentation

