

Depuis



1929

BOURGOGNE HAUTES-CÔTES DE BEAUNE BLANC



ACREAGE	0. 4774 hectares
AGE OF VINES	30 years
VARIETY	Chardonnay
SOIL - EXPOSURE	White limestone; south-facing - vines located exclusively in the commune of Pommard
CULTIVATION	Guyot [™] pruning - reasoned viticulture
HARVESTING	Hand-picked; green harvesting, if needed; sorting, if necessary
VINIFICATION	Whole harvest pressing; maturation in oak barrels for 12 months - 25% new barrels Laying down: 1 to 6 years
AVERAGE LAYING DOWN TIME	1 to 6 years
SERVING TEMPERATURE	8- 12°C
FOOD AND WINE PAIRING	Poultry blanquette, crab, prawns, raw fish, veal in sauce, terrine, rillettes, Camembert, Brie.

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