



White

1,05 Ha about 9 000 Bottles/year

TYPE OF SOIL :

The vines of Hautes Côtes, located in parallel to the côte, cover the slopes well faced of hills at a middle altitude of 300 to 400 meters.

The soil is clayey and chalky with 40 cm of earth and layers of lavas.

GRAPE VARIETY - AGE OF VINE :

This vineyard comes from Chardonnay. This is the variety for the Great Burgundy White Wines. The grapes tend to be small and long. The golden berries grow more loosely than Pinot Noir. These plots are respectively aged of 6 years, 15 years, 45 years.



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VINIFICATION :

The grapes harvested with machines are pressed in order to extract the juice, which is after placed in a vat to a static racking of the must. The clear juice is lodged in barrels and in vat where it will be sowed in yeast to start off the alcoholic fermentation. The temperatures of fermentation are maintained between 16 and 19°C in order to obtain aroma of youth. After 10 days of fermentation, the wines are racked and put in cellar.



MATURING :

Wines stay in cellar during 6 months where it undergoes a second fermentation, malolactic fermentation which allows a stabilising of the wine structure. This fermentation finished, wines are prepared to bottling.

CHARACTER OF THE WINE :

It is a golden coloured wine. Because of the variety and the maturity in barrels, this wine has solid structure and balance. The aroma begins with citrus fruit and develops a touch of honey and finishes with the sent of tasty new barrels.

PRESERVATION and ADVICES of SERVICE :

This wine of personality can be served young but can also wait 3 or 4 years to possess all the potential of a Chardonnay. Thanks to their well-rounded, they need to be served not too cold, a temperature of 12 to 14° C is advised.

It would be good to open wines one to two hours before the service so as to allow the aromas to reach all their amplitude.

The tulip-glasses apply themselves perfectly to the service of Hautes Côtes wines.

GARNISH :

This wine is rich enough to accompany fish or other hot first services, poached or creamed shellfishes such as a Waterzoï of Gent, but also park butchery or strong cheeses.



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