



BOURGOGNE HAUTES CÔTES DE BEAUNE 'LES PERRIÈRES'

Surface area 0.54 hectare
Variety Chardonnay

Year of planting 1997 in Echevronne Exposition south/south-west

Altitude 350 metres

Terroirs stony, clay-limestone soil

Harvest manual

Vinification pre-fermentation cold maceration. Débourbage, followed by alcoholic fermentation –

wild yeast

Maturation 10 months in stainless steel tanks

Tasting

ROBE

pale yellow with golden highlights

NOSE

generous bouquet of white flowers and some

honeyed notes

ΡΔΙΔΤΙ

typical of the grape variety, with beautiful freshness. Balanced and lively, with a touch of

smoothness

Service

LAYING DOWN

to be enjoyed in its youth

12-14°C

FOOD AND WINE PAIRINGS

an unparalleled choice to accompany traditional

Burgundy snails, but this wine also pairs

beautifully with grilled fish or shellfish, vegetables

from the wok or goat cheese