

# CÔTE DE BEAUNE

## LA GRANDE CHATELAINNE



### VINE AND SOIL

The vine was planted 40 years ago on 1.19 hectares. It is exposed on the South / South-East slope of this valley.

The soil is clay-limestone, predominantly limestone.

The yield is about 35-40hl / hectare.

### WINE-MAKING

We harvest manually in cases of 25 kg. The grapes are sorted out. We do a pneumatic pressing with the whole grapes then a light racking of the must.

Fermentation is made in 228-liters barrels, without stirring of the lees. We use very little new wood.

It is a long fermentation (4 to 8 months), in natural yeasts.

### MATURING AND BOTTLING

We age our wines on lees for 12 to 15 months.

We bottle after the second winter, we slightly filter if necessary.

