

CÔTE DE BEAUNE BLANC LE CLOS DES TOPES BIZOT



VINE AND SOIL

The vine was planted in 2000 and 2006 on 1.30 hectares. It faces East, on the mountain of Beaune.

The soil is clay-limestone, stony.

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, without addition of sulfur.

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

