

CÔTE DE BEAUNE ROUGE

LE CLOS DES TOPES BIZOT



VINE AND SOIL

The vine was planted in 1960 on 3 hectares. It faces East, on the mountain of Beaune.

The soil is clay-limestone, very stony.

The yield is about 35-40hl / hectare.

WINE-MAKING

We harvest manually. The grapes are sorted out, destemmed, not crushed, and put in tanks by gravity.

The fermentation is smooth and long in stainless steel vats, in natural yeasts. We punch the cap moderately, the vatting lasts 18 to 25 days.

MATURING AND BOTTLING

We age our wines in vats and barrels of 228 and 500-liters, from two or three wines on lees.

We bottle after the second winter, without filtration.

