



Bourgogne Hautes Côtes de Beaune



APPELLATION D'ORIGINE CONTRÔLÉE

The Bourgogne Hautes Côtes de Beaune **Régionale appellation** covers still red, white, and rosé wines produced in an area covering 29 villages that was defined in 1961.

TASTING NOTES

The **reds** are garnet in color with hints of bright red. The nose offers aromas of blackcurrant and heady notes of rose, cherry, strawberry, and licorice, with touches of blueberry, iris, violet, pepper, and mint. In the mouth, it is fresh and fairly structured, marked by a minerality giving rise to crisp tannins and fruitiness, followed by a saline finish, underscored by aromas of cherry and licorice.

The **whites** are intense pale yellow or pale-yellow gold, with greeny-yellow silvery hints and a fluid aspect. On the nose are notes of acacia, hawthorn, lemon, quince, apple, pear, white peaches, and almond, with touches of pepper, licorice, and honeysuckle. On the palate, they are fresh and balanced, with fleshy fruit, and underscored by a subtle marly minerality. The melting, saline finish is light, with aromas of lemon, mandarin, and white-fleshed fruit.

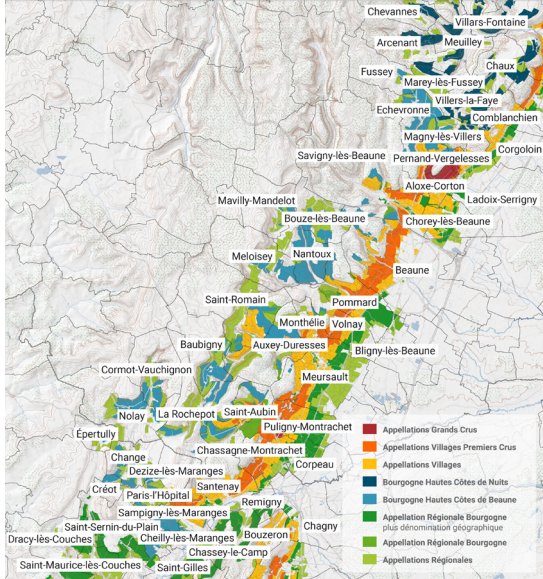
SERVING SUGGESTIONS

Red: Its spry fruitiness and volume on the palate make it a great match for generous, convivial dishes. Serve as an aperitif with toast topped with pork or duck *rillettes*, or a warm *pâté en croûte*. It also pairs well with chicken *paupiettes*, *coq au vin*, *œufs en meurette*, grilled meats like lamb chops, stuffed cabbage, or pork ribs with lentils. It will surprise you with a fillet of veal with mild curry sauce, leg of lamb, shepherd's pie with duck, quail with honey or cherries, or filet of duck breast with morello cherries. In terms of cheeses, opt for creamy soft cheeses like Camembert, Brillat-Savarin, or fresh Soumaintrain, Morbier, and Reblochon. You could also accompany your tasting with a chilled strawberry soup.

Serving temperature: 14-16°C.

White: Lively in its youth, this wine would brighten up an aperitif with savory tapas, like melba toast with blue cheese, tortilla chips with a melon-avocado salsa, mozzarella marinated in cream and lemon, fingers of goat cheese with rosemary, quinoa guacamole, or carrot salad with orange juice. Follow with sushi, marinated salmon, shrimp sautéed with pineapple, stir-fry, fish roasted with vegetables or a veal blanquette. After two or three years in the cellar, its increased smoothness and density will serve to highlight richer dishes like fish in sauce, shellfish with cream, or veal chops with dauphinoise potatoes. In terms of cheese, serve with blue cheese, goat cheeses and Comté cheeses.

Serving temperature: 10-13°C.



LOCATION

The vines are located at the foot of the limestone cliff on the sunny slopes of a ribbon of valleys perpendicular to the *Côte de Beaune*, from Les Maranges to Ladoix-Serrigny heading west. Wine from the *Hautes Côtes de Beaune* was drunk at the coronation of Philippe Auguste in 1180. The vines underwent a period of expansion, linked to economic growth throughout the 19th century, until phylloxera struck. Between 1910 and 1936, almost half of the vineyard disappeared. Its renaissance stemmed from the reestablishment of the winegrowers union of the *Hautes Côtes de Beaune* in 1945, which was responsible for the creation of the *appellation* on 4 August 1961.

SOILS

The vines of Bourgogne Hautes Côtes de Beaune grow on the south- and southeast- facing slopes of valleys cut into the limestone plateaus at between 290-485m above sea level, between 100-200m higher than the Côte de Beaune, which results in slightly later maturing and harvesting on average around one week later. The soil is made up of formations laid down 80 million years ago during the Trias (sandstone and clay) and the Jurassic (marl and limestone).

COLOUR(S) AND GRAPE VARIETY(IES)

Reds and rosés - Pinot Noir.

Whites - Chardonnay. More rarely, *Pinot Blanc* or *Pinot Gris*.

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 24 *ouvrées*.

Reds and rosés: 720.34 ha

Whites: 223.19 ha approx.

Average annual yield:**

1 hectolitre (hl) = 100 litres = 133 bottles.

Reds and rosés: 29,125 hl

Whites: 7,550 hl

*In 2022 **5-year average, 2017-2021