



Côte de Beaune



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Village of the *Côte de Beaune* region (Côte-d'Or).

This *appellation* must not be confused with the *appellation* CÔTE DE BEAUNE-VILLAGES (for which see *Appellation* sheets N°35).

Producing commune: **Beaune**.

On the label, this *appellation* may be followed by the name of the *Climat* of origin.

TASTING NOTES

Like its close neighbour and kin of the *Beaune appellation*, the **red** wine of the *Côte de Beaune* is a straight ruby colour with a hint of mauve highlights. The nose is straightforward (small red fruits and notes of animal, humus and underbrush), and preludes a round and seductive palate with just the right degree of acidity to ensure some keeping potential. Its texture is firm without severity, flavorful and captivating.

The **white** (from the *Chardonnay* grape) has everything that it should have: vivacity, brilliance, and intense gold colour. The bouquet features citrus and freshly-mown grass. Rounded and supple, it has good backing from the acidity. It charms the palate with its fruit plus a touch of minerality, and finishes, frequently, on hazelnut.

SERVING SUGGESTIONS

Red: powerful but smooth, it has the forceful aromatic appeal that characterizes the Burgundian *Pinot Noir*. Toothsome roasts of pork or beef, or braised veal harmonise well with the Côte de Beaune reds since they match each other in aromatic power and the flattering roundness of the wine will make the meat seem to melt in the mouth.

Cheeses: Soumaintrain, Munster, Chaource.

Serving temperature: 15 to 16°C.

White: the characteristic roundness of the *Chardonnay*, backed by vivacious citrus aromas makes it the partner of choice for poultry in white sauce, pasta, risotto with shellfish and almost any salt-water fish, poached or steamed.

Cheeses: Comté, Beaufort, Gruyère, and goat cheeses.

Serving temperature: 12 to 13°C

