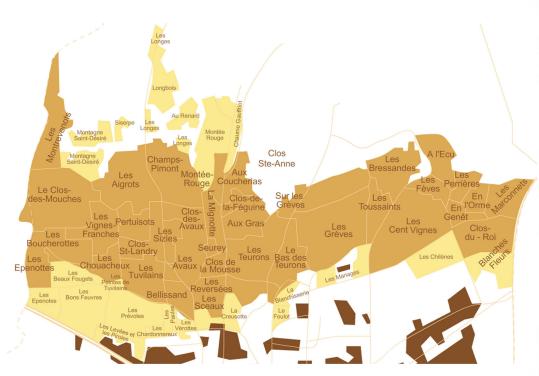




Côte de Beaune
Appellation Village
White
100% Chardonnay



Vineyards situation

The Beaune vineyards are the most extensive of the Côte de Beaune, between Savigny to the North, and Pommard to the South. There are no Grand Cru vineyards in this commune, but 36 Premiers Crus.

Characteristics

The vineyards are almost totally situated on a slope. The Clos Foulot is situated at the beginning of the dale of Bouze, close to the Theurons vineyard. The soil is clayish and chalky with some alluvia on the surface. It is quite deep.

Wine making

Our Beaune Foulot is vinified in open tanks (destemed grapes) during 3-4 weeks in order to obtain an optimal expression of the soil. Then it is aged in oak barrels during about 18 months.

Winemaker's comments / Gastronomy

This wine is generally quite rich with fruit flesh flavour and particularly grape flesh.

Acidity is not really strong and its structure makes it easily accessible.

Beaune Clos Foulot is a fresh and sucker wine.

It will perfectly match the finest meat as small game

It is also recommended with rather soft cheese.

Preservation

It can be drunk young but it can also be kept 5 to 10 years in good cellaring conditions.

