

BOURGOGNE HAUTES-CÔTES DE BEAUNE 'CHAMPS PERDRIX' - DEVEVEY

Bourgogne



APPELLATION: Bourgogne Hautes-Côtes de Beaune AOC

BLEND: Chardonnay (100%)

WINEMAKER: Jean-Yves Devevey & Joelle Monie

VINEYARD: _____

The grapes are grown on this 1.34-hectare plot with a south-eastern exposure at 380m altitude on a gently sloping hillside, with abundant sunshine. The vines are 35 years old, and the soils are limestone silt.

VITICULTURE: _____

The viticulture is certified organic. Yields are kept low through short pruning and bud thinning, which is carried out in spring.

WINEMAKING: _____

The grapes are directly pressed before settling. Alcoholic and malolactic fermentation take place in neutral oak. The wine is then aged for 12 months on the lees in neutral oak, racked, and spends an additional 6 months in tank. It is lightly filtered before bottling, with sulphur added after MLF and again before bottling.

WEBSITE: <https://www.devevey.com/>

This wine is suitable for vegetarians and vegans.



TASTING NOTES: _____

With some weight on the mid-palate, this Chardonnay has impressive substance and texture, finishing with notes of citrus, lemon mousse, minerality, and a saline edge.