



# Vignerons des Monts de Bourgogne

Cave des Hautes Côtes, founded in 1957, is the last cooperative winery from Côte d'Or, with 80 growers, and 350 hectares of vineyards throughout Côte de Nuits, Côtes de Beaune and of course Hautes Côtes de Nuits and Hautes Côtes de Beaune. Cave des Hautes Côtes is committed to sustainability and is part of the sustainable winegrowing convention *Vignerons Engagés*.

## Bourgogne Chardonnay



**AOC:** Bourgogne

**Category:** Regional Appellation

**Grapes:** 100% Chardonnay from Bourgogne.

**Soils & Vineyards:** clay and limestone, a blend of several vineyards, mostly in the plain.

**Winemaking:** grapes harvested mechanically at optimal maturity, then sorted at the winery. Slow extraction of the juice at low pressure by pneumatic pressing of the whole clusters. 2-3 weeks fermentation in temperature controlled stainless steel tanks. Filtering to ensure a clear and bright wine.

**Ageing:** long maturing on the lees in stainless steel vats, until bottled on demand.

**Tasting Notes:** clear pale yellow gold. Aromas of white flowers and flint. Very aromatic, lively and crisp. To be enjoyed young, within 2-3 years after bottling.

**Food Pairing & Service:** serve at 11-13°C on its own as a pre-dinner drink or with salads, chicken, deep-fried food, goat cheeses.

**Vintage report:** 2020 vintage has yielded intense, succulent reds and classically styled whites. It was a warm and dry vintage picked late-August. Chardonnay yielded good volumes. For the reds, the dry conditions had the effect of concentrating the Pinot Noir. This meant that while the grapes were ripe, with good sugar levels, the acidity levels were also very high.