

## Bourgogne Hautes-Côtes de Beaune Montagne 382

ALL THE FRESHNESS OF A CHARDONNAY GROWN AT ALTITUDE



### TERROIRS

This wine comes from our «Montagne de Cras» plot in Nantoux. From the 2020 vintage onwards it mentions the 382 metres altitude and the name of the «Montagne de Cras» lieu-dit on the label.

«Cras», or «Crag» in Celtic, means pebbles. The soil is very varied, stony of course, but also full of clay.

The 4-hectare plot is made up of 3 hectares of vines and 1 hectare of natural areas of great biodiversity: scree slopes, hedges, orchards, limestone grasslands with numerous orchids and even a few corm trees, which are extremely rare these days and whose hard wood used to be used to make the screws for the grape presses.

### WINEMAKING

Low trained vines, simple Guyot pruning and Palmet pruning.

### VINIFICATION & ELEVAGE

Grapes harvested by hand at perfect maturity.

Vinification: in 228-litre oak barrels (25% new oak) and partly in small round stainless-steel vats.

Ageing: an average of 12 months in vat and on the lees.

### WINE & FOOD PAIRINGS

A clean and very smooth nose of citrus fruit and white flowers with hints of honey and a generous, well-honed palate with a fresh, smooth oaky character.

Enjoy on its own as an aperitif or with food (smoked salmon, sea bass with fennel, gratin dauphinois or mature Comté cheese.

Cellaring: 3-5 years

### KEY INFO

Varietal: 100% Chardonnay

Appellation: Bourgogne Hautes-Côtes de Beaune

Color: white

Organic certified wine (Ecocert)

Biodynamic certified wine (Demeter)

DOMAINE BORIS CHAMPY  
23 rue de la gare 21 190 - Nantoux

[www.domaineborischampy.com](http://www.domaineborischampy.com)  
[boris@domaineborischampy.com](mailto:boris@domaineborischampy.com)

