

Bourgogne Hautes-Côtes de Beaune Vertical Press 382

ALL THE PRECISION OF A CHARDONNAY PRESSED DELICATLY



INTRODUCTION

The name of this cuvée refers to the winemaking technique which differs by using the vertical press: type of press used from the middle age until the 1960's, when it was replaced by the horizontal press (mechanical and pneumatic). Here, the vertical press marks the style of this wine.

TERROIRS

This wine comes from our «Montagne de Cras» plot in Nantoux. «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.

VITICULTURE

Low trained vines (8,000 vines/ha), simple Guyot pruning and Palmet pruning and partially with lyre pruning (double Guyot).

WINEMAKING

Hand-picked at perfect maturity.

Vertical press: slow, gentle pressing to obtain clear, highly concentrated juice and avoid settling.

Vinification: in 228-litre barrels.

Long ageing on the lees: 12 months on average with 50% new barrels, then a few months in vats before bottling.

Our wines are unfiltered, unfinned and non-chill-stabilised and may show deposit.

WINE & FOOD PAIRINGS

A precise and intense nose of fruit, orange rind, honey, and white flowers, followed by a taut, precise and dynamic palate with well-integrated oak.

At the table with poultry, smoked salmon, sea bass with fennel, gratin dauphinois, old Comté cheese.

Ageing potential 3 to 5 years

KEY INFO

Varietal: 100% Chardonnay

Appellation: Bourgogne Hautes-Côtes de Beaune

Color: white

Organic certified wine (Ecocert)

Biodynamic certified wine (Demeter)

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