

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. 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, and partly with lyre (double Guyot pruning).

VINIFICATION & ELEVAGE

Grapes harvested by hand at perfect maturity.

Vinification: in 228-litre oak barrels

Long ageing with lees: on average 12 months in 25% new oak, and then a few months in stainless-steel vats before bottling.

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

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, goats 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)

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