DOMAINE

Les Guignottes

BOURGOGNE HAUTES CÔTES DE BEAUNE

Grape variety: 100% Chardonnay
Servicing temperature: 10-12°C
Ageing: 3-6 years



Plot

These overlook the Côte de Beaune from the west, stretching from Maranges to Ladoix-Serrigny. Our Bourgogne Hautes Côtes de Beaune Domaine Les Guignottes covers 96.68 ares.

Vinification / Aging

The grapes are pressed immediately after harvest, and alcoholic and malolactic fermentations take place"?70% in stainless steel tanks and 30% in oak barrels. Aging lasts approximately 12 months before bottling.

Tasting

Our Bourgogne Hautes Côtes de Beaune displays a color with slight straw hues and pale gold highlights. Aromas of white flowers blend with honey, evoking gingerbread. On the palate, it is undeniably elegant and appealing, retaining the freshness of the grape variety without becoming overly soft or rich.

Food and wine pairing

Its roundness and increasing density will complement richer dishes, such as fish in sauce or shellfish. As for cheeses, it will pair beautifully with Bleu de Bresse, goat cheeses, and the Gruyère family...

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