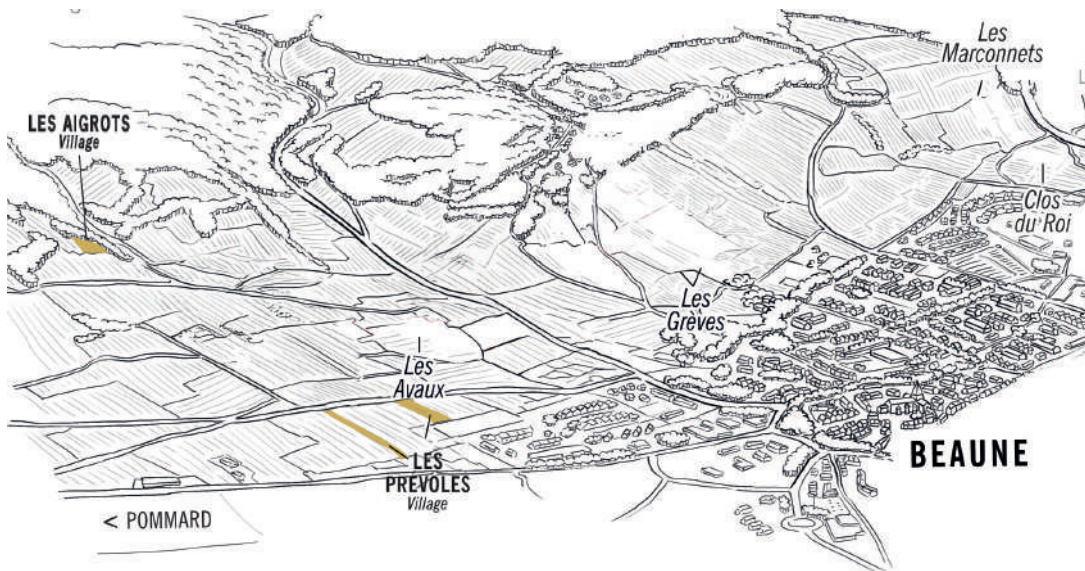


BEAUNE VILLAGE

Estate

CÔTE DE BEAUNE - BLANC



HISTORY

The grapes for this Beaune Village come from two fine plots: **Les Aigrots village**, with stony soil, adjoining the Beaune Premier Cru of the same name; and **Les Prévoles**, a plot with deeper soil, neighbouring Les Tuvilains. A **rare** appellation, as most Beaune wines are red and made from Pinot Noir.

TERROIR

PEBBLY CLAY-LIMESTONE



230 to 280 m. ALT.



5 to 15%



SLOPE

TASTING

Aromas of **white-fleshed fruit** and **citrus fruit** on the nose, with a subtle oaky undertone. Aromatic and smooth, yet retaining that zesty edge that gives it its charm, it reveals **lovely balance** on the palate.



SERVE AT 12°-14°C



STARTERS, FISH TERRINES, GRILLED FISH OR FISH IN A LIGHT SAUCE, WHITE MEAT



CHARDONNAY



LIMITED CELLARING 2 TO 3 YEARS AND MORE

EXPOSURE



EAST / SOUTH-EAST

VITICULTURE



CERTIFIED ORGANIC

As from the 2025 vintage

VINEYARD AREA

BEAUNE VILLAGE

13 ha

BEAUNE VILLAGE ESTATE

1.97 ha

KNOW-HOW

HARVEST: Hand picking, in small 13-kg crates. Careful manual sorting of each bunch.

WINEMAKING: Pressing takes place in two stages: draining of the free-run juice, followed by a two-hour press cycle.

BARREL AGEING: 8 to 10 months in French oak barrels, with up to 10% of them new depending on the vintage, then 2 to 3 months in stainless steel.

BOTTLE AGEING: Our underground cellars in Savigny-Lès-Beaune provide natural ambient conditions that are ideally suited to the ageing of our wines.

COMMENT FROM OUR TECHNICAL DIRECTOR

“Mastering ripeness is essential in a sector as early-ripening as Les Prévoles. An expressive and generous wine with excellent structure.”