BEAUNE
VILLAGE
Estate





CÔTE DE BEAUNE - WHITE

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."