

# **Domaine COSTE - CAUMARTIN**

**BEAUNE 1<sup>er</sup> CRU « LES CHOUACHEUX »**

- 1<sup>er</sup> CRU APPELLATION -

## **TERROIR**

**Climat** : « Les Chouacheux »

**Location** : at the end of Beaune, towards Pommard

**Grape variety** : Pinot Noir

**Area** : 0,67 hectare

**Altitude** : 235 meters

**Exposure** : South-East

**Soil type** : clay-limestone

**Average age of vines** : 61 years

## **GROWING OF VINE**

- Guyot pruning
- Disbudding, trellising
- Green manure for the fertilization and the soil structure
- Shallow mechanical tillage of soil

## **HARVEST, VINIFICATION and MATURING**

- Specific choice of the harvest date in accordance with the maturity of bays
- Sorting of grapes at reception
- Destemming
- Vatting on entire berries
- Thermoregulated vinification in inox vator or concrete tank
- Cold pre-fermentation (12°C)
- Alcoholic fermentation with natural yeasts
- Pigeages and remontages as per of tastings
- Devatting, pressing
- Maturing in oak barrels during 12 months then 6 months in tank before the bottling
- Follow-up of the malo-lactic fermentation
- Optionnal collage, filtration Kieselguhr, bottling

## **TASTE DESCRIPTION**

Nose of red fruits aromas, very fresh.

In the mouth this wine with great finesse reveals a lot of elegance and round tanins.

To taste from 5 years, may be kept for 12 years.

To serve at a temperature between 15 and 17°C.



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