

Domaine COSTE - CAUMARTIN

BOURGOGNE CÔTE D'OR CHARDONNAY

- REGIONAL APPELLATION -

TERROIR

Places called : « La Tournée » and « Les Grandes Carelles »

Location : At the bottom of Pommard, above the national road of Beaune-Chagny.

Grape variety : Chardonnay

Area : 0,55 hectare

Altitude : 230 meters

Soil type : clay-limestone

Average age of vines : 41 years



GROWING OF VINE

- Guyot pruning
- Disbudding, trellising, (stripping depending on the sunlight)
- 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
- Pressing
- Settling before departure on alcoholic fermentation
- Sowing with Burgundy yeasts
- No sulphites before the malo-lactic fermentation
- Vinify in stainless steel vat
- Maturing in inox vat during 10 months
- Follow-up of the malo-lactic fermentation
- Collage, filtration Kieselguhr, bottling

Every manipulations during maturing until the bottling are carried out in neutral gas.

TASTE DESCRIPTION

Expressive nose, very aromatic

In the mouth a fruity and gourmet wine, easy to drink young and with a nice freshness.

To taste from 2 years, may be kept for 5 years.

To serve at a temperature between 13 and 16°C.



Domaine Coste-Caumartin

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