



# CHOREY-LES-BEAUNE

## « Les Beaumonts »

Climat: les Boutières

Grape variety: 100 % Chardonnay

Harvest: Hand-picked

### Ageing potential

Over 5 years

### Food and wine pairings

Cold or warm starters, fish, white meats, and all types of cheese.

### Serving temperature

10° to 12°C

### Tasting notes

A lovely pale yellow colour with golden hues and brilliant clarity.

The nose reveals great aromatic complexity, with floral notes, toasted bread, and vanilla.

On the palate, the wine is elegant, full-bodied, and rounded, with notes of citrus and vanilla, along aromatic finish, and a smooth, mineral end.

It may show subtle oak nuances depending on the vintage.



### Vinification

The grapes are carefully transported in crates from the vineyard to the estate. After sorting on the table, the bunches are gently crushed. Pressing is carried out in the pure Burgundian tradition, as it has been for generations, using a high-quality pneumatic press. Alcoholic fermentation takes place in stainless steel tanks over approximately eight days, after which the wine is racked.

### Ageing

Aged for 14 months in our cellars, in oak barrels (20% new barrels), with regular lees stirring (malolactic fermentation completed). Bottling is carried out at the estate.