

BEAUNE MONTAGNE SAINT DÉSIÉ 2022

Takes its name from the hermit Saint-Désert who decided to set up his house and a chapel on this mountain in Beaune.



VINTAGE

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

VINEYARD

Located above the Clos des Mouches at an altitude of approximately 275 m, this plot was planted in 2020. Clay-loamy-sandy soil on the surface and rather marly at depth (30-50 cm) This plot is managed using sustainable cultivation, mechanical plowing in order to regulate competition between weeds and vines, choice of inputs limited to the strict necessity.

Wine-Growing method : HVE 3

Harvest: 100% manual

Soil : Silty clay

Production area : 8,88 ha

Altitude : 275 m

Average age of vines : 4 years

VINIFICATION

100% Chardonnay

100% whole grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

12 months (whose 4 months in stainless steel tank)

100% in oak barrels (whose 10% of new oak)

13% vol.

TASTING

Tasting note

The nose reveals an expressive and very charming aroma of orchard fruits with a discreet touch of pineapple. On the palate, the wine is balanced and fresh, with a beautiful liveliness which prolongs the fruity aromas.

Food pairings

Ideal with a cold lobster Bavarian cream, shrimp bisque or truffle brie.

Serving temperature : 10-12°C

Should be drunk between : 2024-2029

