

DOMAINE  
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BOURGOGNE HAUTES-CÔTES DE BEAUNE WHITE

**Hautes-Côtes de Beaune** is the appellation (AOC) for wines from anywhere in Hautes Côtes de Beaune, Côte d'Or.

The Hautes Côtes de Beaune **dominate the west of the slopes of Beaune**, from **Maranges to Ladoix-Serrigny**, at an altitude of 280 to 450 metres.

The white wine vineyard covers 112 hectares. The Appellation d'Origine Contrôlée (AOC) was created officially in 1961.

There is a succession of hills and valleys with lower slopes of nacreous limestone, on the slopes there is limestone with chert and on the hilltops clay and hard limestone.

**Our Bourgogne Hautes-Côtes de Beaune (White) :**

**Area:** 3 hectares

**Grape variety :** Chardonnay

**Density:** 10,000 vines per hectare

**Age of the vines:** 15 years on average

**Exposure:** on a slope 100 to 150 m above the Pommard valley. Its south to south east facing slope provides excellent exposure to the sun.

**Soil:** reddish, stony marl.

**Harvest:** mechanical

**Production:** 20,000 bottles

**Laying down time:** 2 to 5 years

**Vinification :**

**Pressing:** The juice is extracted using a pneumatic press and clarified. 50% of the must is fermented in temperature controlled stainless steel tanks and 50% in 228 and 500 litre vats. The assemblage produces complex wines that are not very oaky and highly perfumed.

**Ageing:** 10 months

**Tasting :**

A wine with slight nuances of straw with pale gold lights. The aromas of white flowers combine with honey, a great complex aroma. In the mouth, the elegance is sure, pleasant, retaining the freshness of the grape variety without becoming too rich.

**Gastronomy :**

It goes very well with snails, stir-fry vegetables, fish in sauce.

Cheeses: goat's cheese and Gruyère style cheeses.

Serving temperature: **10 to 13°C**