

Chorey-lès-Beaune white « Les Petits Champs Longs »



Appellation : Chorey-lès-Beaune blanc

Locality (Climat) : Les Petits Champs Longs

Grape Variety : 100% Chardonnay

Year of plantation : 1998

In the vineyard

Pruning: Guyot

Soil: Mechanical plowing (chemical herbicides)

Most of the work is achieved manually and in function of lunar cycles with the objective to obtain sound and mature grapes; yields are controlled with the aim to produce quality wines reflecting the utmost expression of terroir and grape varietal origin.

Harvest: manual with sorting

Winemaking

Vinification : traditional in oak barrels (30% new oak)

Ageing : for 9 months in the same barrels as for the vinification with regular stirring depending on the vintage

Filtration: no filtration to keep all the aromatic characteristic of wine.

Color : golden bright yellow

Nose : Toasted aromas leading to notes of pear, peaches and white flowers (hawthorn, lilies of the valley,...) with aeration.

Mouth : Nice fresh and well balances attack with minerality. The mouth is round and full thanks the the ageing in oak barrels. The finish is long and persistent on a note of citrus fruits and yellow flesh fruits.

Les Petits Champs Longs

