





Burgundy, Domaine Denis Fouquerand et Fils, Clos Bortier, AOC Bourgogne Hautes Côtes de Beaune, Blanc

AOC Bourgogne Hautes Côtes de Beaune, Bourgogne, France

The Fouquerand family comes from a very old La Rochepot family, emancipated by the seigneur du Village Charles d'Augermes, Marquis de Fargis in 1629.

This family has remained on the land of their ancestors, perpetuating their winegrowing know-how and tradition.

PRESENTATION

The vineyards of the Hautes Côtes de Beaune are planted on the well-exposed slopes of the hills overlooking the coast. The average altitude is 300 to 400 meters. Climatic conditions are favorable to vine-growing. The Bourgogne Hautes Côtes de Beaune appellation was instituted at the request of producers, by decree in 1961, thus personalizing the Bourgognes of their hillsides. They are obtained through a double test: tasting and analysis.

TERROIR

A single, well-exposed plot on poor, gravelly soil, which allows the grapes to reach good ripeness.

IN THE VINEYARD

Guyot pruning - Under-row weeding (30 cm) - Integrated pest management. Complete colonization of the environment by typhlodromes, predatory mites, effectively regulating harmful mite populations: No acaricide in the treatment program, no anti-rot.

Manual harvesting. Yield per hectare: 55hl/ha

WINEMAKING

Harvested about a week after the Côte de Beaune, the grapes are pressed as soon as they arrive in the cuverie and fermented in vats.

AGEING

Once alcoholic fermentation is complete, the vats are filled and closed, and the wine remains on the lees until malolactic fermentation is complete.

The wine is then racked and aged in vats or oak barrels.

The wine is then filtered under a kieselghur and bottled on the estate by us.

VARIETAL

Chardonnay 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

12°C/54°F

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

Fine and delicate, Bourgogne Hautes-Côtes de Beaune blanc develops a bouquet often composed of white flowers, green apple, hazelnut, almond, and sometimes buttered bread.



FOOD PAIRINGS

These wines are ideal with hot starters, pies and fish.

