



**COTE DE BEAUNE**  
**« LES PIERRES BLANCHES »**  
**WHITE**  
**2018**



FR-BIO-01  
Agriculture France

Encircled by its ramparts and bastions like a cask by its staves, Beaune is, in the words of the architect Viollet-le-Duc, the only town in the world where you actually want to fall ill! The Hôtel-Dieu, built in the middle of the 15th century, is the fruit of a love story between Burgundy and Flanders, in the flamboyant days of the Great Dukes.

## **HISTORY**

The highest hill above Beaune, known locally as the montagne, overlooks the whole town from a height of 359 metres. Orchards and woods are interspersed with vineyards, and a few houses enjoy a breathtaking panorama over the Saône valley, the Jura and the Alps. It long served as a meeting place for republicans during the Monarchy and the Empire...

The name “Les Pierres Blanches” (white stones) refers to the calcareous laves, flat slabs once used for roofing, and still employed today to cap the walls of enclosed vineyards. On the sun-drenched “mountain”, these white limestone slabs are further bleached by continuous exposure. The first traces of the name can be found in 1258 in the Martyrology of Beaune: In Monte Lapidum albi (on the white-stoned hill).

The Côte de Beaune communal appellation is comprised of only reds and whites from 52 hectares within the Beaune appellation. The name of the climat is allowed to follow the words Côte de Beaune. This AOC should not be confused with another commune appellation, Côte de Beaune-Villages, which (apart from a few Premiers Crus) extends across the Côte de Beaune from Ladoix to Les Maranges and only contains red wines.

## **OUR PARCEL**

### **LES PIERRES BLANCHES**

**Situation:** This climat in Beaune, the capital of Burgundy wine, lies on the upper shoulder of the slopes between Savigny-lès-Beaune and the Montagne de Beaune. The mid-slope location is ideal, just adjacent to the Mont-Batois used by local winegrowers for research (variety selection, growing methods), and just above Les Bressandes, one of Beaune’s leading Premiers Crus.

**Soil and subsoil:** white soil, very calcareous. Probably pure silt.

**Surface:** 2.213 ha

**Geographical situation:** parcel on slight slope.

**Exposure:** East-facing.

**Plantings:** 2012

**Grape variety:** 95 % Chardonnay, 5% pinot blanc

Clonal selection: chardonnay 548 and 95

Massal selection: ATVB chardonnay + pinot blanc

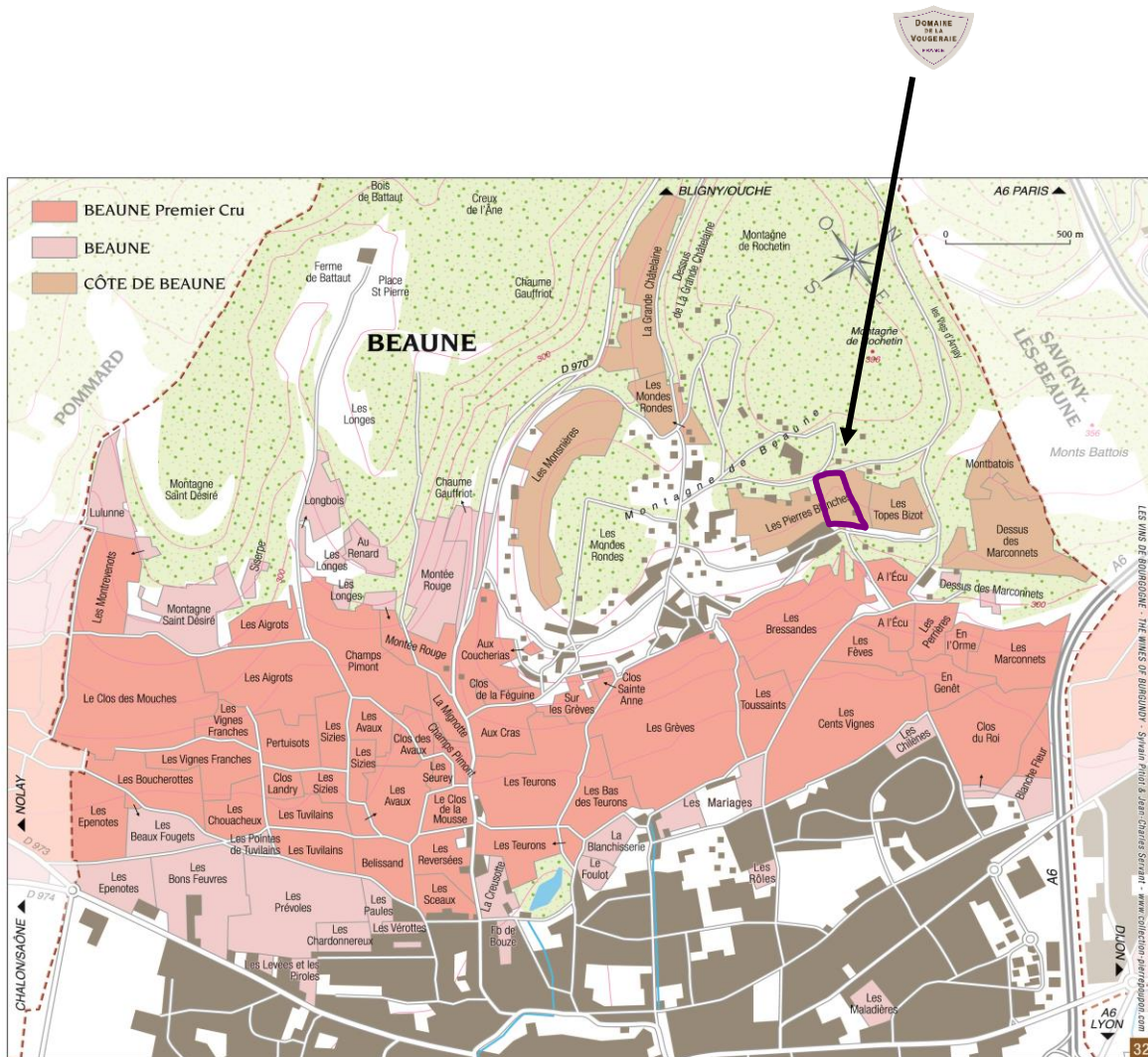
**Planting density:** 13 600 vines/ha

**Rootstock:** 161-49

Organic agriculture. Received official approval ECOCERT in 2001.

**Training:** Guyot

**Vineyard news:** Ullage planted out. Earthing-up of the vines in winter. Spraying of nettle and rhubarb, horsetail, yarrow, tansy, comfrey tea during each treatment. Suckers removed in spring.



## **HARVEST**

**Harvest date:** September 3<sup>rd</sup> and 4<sup>th</sup>, 2018 (root Days).

**Yield:** 61.5 hl/ha

## **VINIFICATION**

Pressing: whole bunches for 2 hours 30

Racking of the must during 12 hours.

Starting fermentation in stainless steel tank and the end in oakbarrels.

Pneumatic press.

## **AGEING**

**Length:** 16 months in barrels and 2 months in stainless steel tank.

**Percentage of new barrels:** 30 %

**Toasting:** medium heat.

**Source of wood:** Allier grains fins, and Citeaux

Stirring of the lees: One time per month during the fruit days and rising moon until December.

Racked in stainless steel tank two months before the bottling.

Light fining with bentonite. Soft filtration.

## **BOTTLING**

April 27<sup>th</sup> and 28<sup>th</sup> 2020 (root and flower day)

By gravity

Limited to 17303 bottles.