

César

CÔTEAUX BOURGUIGNONS



TECHNICAL DATA

GRAPE VARIETY
César

SOIL
Portlandian —
limestone

ASPECT
Northwest

VITICULTURE
HVE level 3

AGING
Tank, Nov. to June

SERVING TEMPERATURE
12–14°C

CELLARING POTENTIAL
5 years and beyond

I. Vines

The vineyard is located in the village of Saint-Bris-le-Vineux, on the Portlandian — limestone — with a northwest exposure. This rare 0.2-hectare plot carries 30-year-old César vines, for a yield of 20hL/ha.

We practice a reasoned approach to viticulture having obtained the HVE level 3 label, which translates into ploughing which activates the organic and microbial life of the soil, partial grassing on certain plots and the use of natural fertilizers and treatments against diseases.

II. Vinification

Our grapes are destemmed and vatted for a 48-hour cold pre-fermentation maceration, then the fermentation begins naturally, with a light daily pumping-over to wet the cap; any form of excessive extraction is avoided in order to obtain fine, digestible wines.

The devatting is done in such a way as to avoid the use of a pump. The vinification is carried out in accordance with Burgundian tradition: total alcoholic and malolactic fermentation, combined with a few modern techniques. Aging takes place from November to June, followed by a light filtration before bottling by us at the estate.

III. Tasting

Ruby color. Notes of black fruit — cherry, blackberry, blackcurrant — with a slight gamey note. Silky, delicate tannins. Pairs perfectly with cold cuts, red meats and washed-rind cheeses.