

## Sacy

### CÔTEAUX BOURGUIGNONS



#### TECHNICAL DATA

GRAPE VARIETY  
Sacy

SOIL  
Portlandian —  
limestone

ASPECT  
Northwest

VITICULTURE  
HVE level 3

AGING  
Stainless steel tank

SERVING TEMPERATURE  
10–12°C

CELLARING POTENTIAL  
2–3 years

#### I. Vines

The vineyard is located in the village of Saint-Bris-le-Vineux, on the Portlandian — limestone — with a northwest exposure. This rare 0.40-hectare plot carries 80-year-old vines, for a yield of 50hL/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

After a long and delicate pressing and a cold settling of about twenty hours, fermentation takes place around 16 to 18°C using indigenous yeasts. Malolactic fermentation is carried out on fine lees from November to mid-April, followed by light fining and earth filtration for a clear, stable wine before bottling at the estate. Aging takes place exclusively in thermoregulated stainless steel vats, preserving freshness and fruitiness while allowing low-temperature fermentation that best develops the wine's aromas.

#### III. Tasting

The Sacy grape variety reveals aromas of white flowers and green apple. It is a very light and fresh wine, with well-balanced acidity, ideal as an aperitif or with cold cuts and cheese.