



Grapes
100% Chardonnay

Region/Appellation
Côte de Beaune

Alcohol by volume
13.00%

Residual Sugar
less than 2 g/l

pH
3.23

Total Acidity
6.01 g/l

Drinking Window
2024 - 2036

Tasting Guide
1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed
25/04/2024

2016 6x75cl

Winemaker Notes

Located in a small 0.22ha plot at the south of the appellation, next to Maranges, the Clos Rousseau can be found on the south-east facing side of the hill, which enables the grapes grown in this vineyard to ripen earlier than those located in the village. The stony soils of these mid-slope plantings gives a freshness to the wines.

Vineyard

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Winemaking

Fermentation takes place in oak barrels, after which the wine is aged in casks for 12 months before being bottled.

Vintage

After a complicated start to the growing season with a number of frost episodes, a dry summer with some much needed rainfall in September meant grapes were harvested at a good level of ripeness from 27 September.

Food match

Grilled and Roasted White Meats

Pairs beautifully with a creamy fish pie

