

Jean-Claude Rateau Hautes Côtes de Beaune dry white 2023



Product price:

€138.00

Product features:

Area: BURGUNDY

Winemaker: Jean-Claude RATEAU

Vintage: 2023

Appellation: Hautes Côtes de Beaune

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: chardonnay

Product short description:

A cuvée already ready to taste, made from 100% chardonnay on hillside terroir. Simple and effective! Note, this Bourgogne is more of the "fresh and taut" type than rich and round (with a slight effervescence to avoid too much SO₂, which disappears immediately in the glass).

Product description:

PRESENTATION OF DOMAINE JC RATEAU
+ ALL HIS OTHER CUVEES IN STOCK

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Technical sheet written by the domaine :

Grape variety: 100% Chardonnay

Slow pressing of whole clusters, overnight settling, fermentation in small volumes (enameled tanks, in batches of 7 Hl corresponding to one press), indigenous yeasts. Then aging in wood (barrels aged 4 to

10 years, no new barrels, the woodiness is not the style of the domaine) on lees without racking or bâtonnage. Final racking with compressed air to limit the use of pumps. Kieselguhr filtration (Kieselguhr is a variety of diatomaceous earth, a siliceous sedimentary rock of organic and fossil origin, composed of fossilized remains of diatoms. Its grain size generally ranges from 10 to 200 µm. It is soft and very light due to its high porosity. This last property allows it to be used for filtration in industry, notably for wine and brewing.) before bottling, bottling under inert gas to minimize SO2 additions

In the Vineyard

Living soils. All our soils are plowed, with different sequences of work corresponding to the nature of each soil, as well as the time of year. Autumn hilling, spring de-hilling, light and superficial summer work, and of course respect for wild flora whenever conditions are more favorable (wet period, vegetation rest). The maintenance of fertility is based on composted manures, rare organic fertilizers, avoiding any excess.

A rich and adapted planting. We always favor mass selections and seek great diversity in our plots, whether in unique grape varieties or in co-planting.

A respectful pruning. Many vines are trained in cordons to promote better sunlight exposure for the grapes, producing smaller and healthier bunches. For old vines, we now practice a pruning that limits pruning wounds and respects the sap flow of the vine (Guyot Poussard pruning).

Biodiversity and landscape. We respect every bush, bank, scree, and wall to shelter a varied fauna and promote a rich and complex flora. If necessary, we replant hedges.

Fruit trees regain their place around the vines, and many plantings are planned.

In the Cellar

Of course, the harvest is manual, to gather, in good spirits, perfectly sorted grapes, at the peak of the vintage's maturity.

After slow pressing for whites, or light crushing for reds at the beginning of the maceration of the berries or whole clusters, the musts spontaneously start fermentation, with their indigenous yeasts.

The ideal is to obtain a wine without additives, except for the addition of the least possible dose of sulfur. Some cuvées are made without sulfites.

Aging, in the cellar, favors wood, enameled steel, and stainless steel.

Analytical monitoring and regular tastings allow for the production of wines without unnecessary manipulations. All wines are aged on lees, until bottling done at the domaine. Our wines are offered ready for sale, with bottle aging, in the ideal cellar for each cuvée.