

Jean-Claude Rateau Beaune 1er Cru "Les Coucherias" dry white 2022



Product price:

€276.00

Product features:

Area: BURGUNDY

Winemaker: Jean-Claude RATEAU

Vintage: 2022

Appellation: Beaune 1er Cru

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: chardonnay

Product short description:

This 1er Cru represents for us what is best in Beaune when optimizing the three factors *renown+price+pleasure...* and in biodynamics, please! Released from the cellars of the domaine in March 2023, directly into our climate-controlled cellars.

Product description:

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

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Technical sheet written by the domaine:

Here is a terroir entirely shaped by human hands. It is a quarry from the Middle Ages whose limestone was used for the construction of the famous Hospices de Beaune. The subsoil is entirely composed,

several meters thick, of rocky debris from stone cutting. This is an extraordinary situation for vine roots that draw freshness and minerality. The surface soil consists of a bed of white or gray marls that outcrop from the hill. Facing south, this quarry becomes a true oven in summer, giving the chardonnay power and maturity.

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 (4 to 10-year-old barrels, no new barrels, the oaky style is not that of the domaine) long on lees without racking or bâtonnage. Final racking with compressed air to limit the use of pumps. Kieselguhr filtration (Kieselguhr is a type 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 property allows it to be used for filtration in the industry, particularly 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 periods, rest of vegetation). Maintaining fertility is done using composted manures, rare organic fertilizers, avoiding any excess.

A rich and adapted grape variety. We always favor mass selections and seek great diversity in our plots, either 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 older vines, we now practice a pruning method 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 begin fermentation with their indigenous yeasts.

The ideal is to obtain a wine without additives, except for the addition of the smallest possible dose of sulfur. 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 carried out at the domaine.
