

Domaine Camp-Atthalin Hautes Cotes de Beaune "Les Perrieres" dry white 2023



Product price:

€156.00

Product features:

Area: BURGUNDY

Winemaker: Les Frères CAMP

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 treat that will be very difficult to leave in the cellar, as it is already delicious! A very young (and very small) domaine full of promises, two highly skilled winemakers who know where they are going with their 5 hectares (organic from the start, courageous!). A beautiful white wine crafted specifically for immediate tasting. The star of Burgundy wine bars.

Product description:

PRESENTATION OF THE DOMAINE CAMP-ATTHALIN
+ ALL ITS OTHER CUVÉES IN STOCK

Domaine Camp-Atthalin Hautes Côtes de Beaune "Les Perrières" dry white 2023

A very atypical cuvée in the Hautes Côtes de Beaune appellation due to its blend of 50% Chardonnay and 50% Pinot Blanc, intended for immediate tasting!

Technical sheet written by the domaine :

Appellation : Bourgogne Hautes Côtes Les Perrières

Grape Variety : 50% Chardonnay, 50% Pinot Blanc

Area : 0.25 hectare

Philosophy of the domaine : The idea we have of vine cultivation is the respect for the soil, the plants, the people who work there, and those who consume the product of this land. This involves respecting the environment, the terroir, and living beings. To achieve this, we only use inputs certified for organic and biodynamic farming and "small equipment" like tracked vehicles, which have a low carbon footprint and minimal impact on soil compaction. This philosophy is also reflected in the winemaking process, with a vinification that respects the expression of the different terroirs by intervening as little as possible during vinification.

Vine Cultivation : The vine cultivation is in organic and biodynamic conversion. Ecocert and Demeter certifications will appear on the labels starting with the 2020 vintage. We aim to respect the fauna and flora of each plot. Therefore, we do not plow; we simply perform light surface scratching to slightly aerate the soil and prevent excessive grass growth. We always maintain a vegetative cover in the row. We do not want bare soil.

Vinification : Direct pressing.

Static settling for 24 hours, then racking into a portion of new barrels (20 to 30% depending on the cuvées).

The use of sulfur is limited to 2 grams per hl maximum for less healthy years.

Fermentation occurs with indigenous yeasts.

Bâtonnage.

Malolactic fermentation.

Aging for 10 months.

Protein stabilization (bentonite fining) if necessary.

Light white earth filtration.

Bottling with natural corks.

The Wine : We want our wines to be the exact expression of the terroir from which they originate. We appreciate expressive, fruity, and rich whites, as well as aromatic reds with good mouthfeel. We decide on the harvest date when we have reached the best aromatic and phenolic maturity.