

# Jean-Claude Rateau Hautes Côtes de Beaune dry white 2023 (3 bottles)



**Product price:**

**€70.50**

**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 ready to taste, made from 100% chardonnay on hillside terroir. Simple and effective! Note, this Burgundy is more "fresh and tense" than rich and round (with a slight sparkling side to avoid too much SO<sub>2</sub>, which disappears immediately in the glass).

## **Product description:**

**PRESENTATION OF THE JC DOMAINE RATEAU**  
**+ ALL OTHER CUVÉES IN STOCK**

**Jean-Claude Rateau Hautes Côtes de Beaune Dry White 2023 (3 bottles)**

## **Technical sheet written by the domaine:**

**Grape Variety:** 100% Chardonnay

Slow pressing of whole harvest, settling overnight, fermentation in small volumes (enameled tanks, in batches of 7 Hl corresponding to a press), indigenous yeasts. Then aged in wood (barrels of 4 to 10

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years, no new barrels, the wooded style is not the style of the domaine) on lees without racking or stirring. Final racking with compressed air to limit the use of pumps. Kieselghur filtration (The **kieselguhr** is a variety of diatomite, a siliceous sedimentary rock of organic and fossil origin, composed of fossilized remains of diatoms. Its grain size generally ranges between 10 and 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, notably for wine and brewing.) before bottling, bottled 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 ridging, spring deridging, light and superficial summer work, and of course respect for wild flora when conditions are more favorable (wet period, vegetation rest). Fertility is maintained with composted manure, rare organic fertilizers, avoiding excess.

A rich and adapted grape variety. We always favor massal selections, and seek great diversity in our plots, either with unique grape varieties or with mixed planting.

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

Biodiversity and landscape. We respect all bushes, banks, rock piles, and walls to shelter diverse fauna and favor rich and complex flora. If necessary, we replant hedges. Fruit trees regain their place around the vineyards, and numerous plantations are planned.

### **In the Cellar**

Of course, the harvest is manual, to pick perfectly sorted grapes in good spirits, 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 grains or whole bunches, the musts spontaneously ferment with their indigenous yeasts.

The ideal is to obtain a wine without additives, except for the addition of a dose of sulfur as limited as possible. 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 creation of wines without unnecessary manipulation. All wines are aged on lees until bottling at the domaine. Our wines are offered ready for sale, with bottle aging in ideal cellar conditions for each cuvée.