Reine Pédauque

Bourgogne Hautes Côtes de Nuits



History

Founded in 1923 with its roots in the Côte de Beaune, at the edge of the Corton Forest, La Reine Pédauque rose to fame in the 1930s with the acquisition of the Rôtisserie de la Reine Pédauque in Paris.

Grape variety

Chardonnay

Origin

The Bourgogne Hautes-Côtes-de-Nuits overlooks the Côte de Nuits to the west of the woods of Corton above Gevrey-Chambertin. The vineyards are located between 300 and 400 meters above sea level.

Vinification

Harvest by hand. Traditional vinification. The grapes are pressed immediately upon arrival at the winery in pneumatic presses. Fermentation in stainless thermo-regulated steel. Aged in oak barrels for 8 to 10 months.

Soil

The soil consists of limestone containing some marl and clay.

Colour

Shiny yellow with green highlights.

Nose

The nose is expressive, lemony and mineral, well balanced with dry fruits notes.

Palate

The palate is fresh, aromatic with persistent aromas of white flowers and a nice toasted finish.

Recommandations

The liveliness of the wine combines perfectly with snails. Perfect also with poultry (in stew or grilled), veal with sauce, baked, stewed or raw fish, shellfish. Cheese:
Camembert, Brie, Blue cheese, Goat cheese, Gruyère, Gouda...

Serving

10-12°C

Cellar potential

Drink within 3 years.