Reine Pédauque

Savigny-lès-Beaune



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

Located in the South of the Côte de Beaune, Santenay has a double vocation, spa and wine. The village even has a Casino! Its vineyards extend from Santenay to Remigny in continuity with the terroir.

Vinification

Traditional vinification: The grapes are pressed immediately upon arrival at the winery in pneumatic presses. Settling, cold storing for 48h. Fermentation in
barrels at low temperature, 16/20° to preserve aromas. Ageing continues in barrels on total lies between 8 to 12 months with regular stirring to gain depth and complexity. 30% of new barrels.

Soil

The soil consists of limestone containing marl and clay.

Colour

Pale gloden and crystalline in colour. The finish is long and substantial.

Nose

The nose is floral with notes of vanilla and hawthorn.

Palate

The mouth is well-rounded, lightly smoked, with a nice concentration of exotic fruits.

Recommandations

Perfectly fits with shellfish, seafood gratin, river fishes (trout...), chicken with a creamy sauce or fish couscous. Cheeses: Goat cheese, Beaufort Comté, Emmental...

Serving

12-14°C

Cellar potential

Drink within 4 years.

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