



DOMAINE  
GRACHET-DUCHEMIN

GRANDS VINS DE BOURGOGNE

BOURGOGNE  
HAUTES CÔTES DE BEAUNE

*La Croix d'Hélios*

CUVÉE: La Croix d'Hélios

DESIGNATION OF ORIGIN: Bourgogne Hautes Côtes de Beaune

TOWN: Sampigny-les-Maranges

VINEYARD PLACE NAME: Les Champs Rigets

COLOUR: White

GRAPE VARIETY: Chardonnay

SURFACE AREA: 0.96 ha

BOTTLING PRODUCTION: 1200 bottles

SUN EXPOSURE: South/Southeast

YEAR PLANTED: 1987

TYPE OF SOIL: Clay-limestone

HARVEST: Manual

VINIFICATION/AGING:

Classic pressing of the entire harvest (without destemming), settling for 24 hours in stainless steel vats, addition of yeast and alcoholic fermentation in barrels, natural malolactic fermentation in the spring, aging for 12 months in barrels of 1 to 3 wines.

TASTING NOTES:

Light gold robe with some green reflections, notes of lemon and white flowers completed by a toasty/grilled flavour just below the surface, a fresh mineral attack on the palate revealing notes of cream and lemon.

CELLARING POTENTIAL:

To be consumed young, 2 to 5 years.

PAIRING SUGGESTIONS:

Fish terrine with lemon mayonnaise, French veal stew.



IN THE CONFIDENCE  
OF THE MARANGES

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