

Domaine de la Côte de Berne is 17-hectare estate run by Rémi Sandrin. He represents the 5th generation of winegrower. The vines are spread over several crus in Beaujolais : Brouilly, Juliénas, Moulin à Vent and Morgon. Some vines are in very old age (up to 80 years old) and mostly harvested by hand. The vat room is also ancient with some concrete vats dating back to 1900.

Beaujolais 2021: It was a complicated year in terms of both the weather conditions and the amount of work needed in the vines by the winegrowers. However the weather conditiond from mid-August to September made it possible to retain decent quality grapes, even if the quantity was reduced.

Source : beaujolais.com

DOMAINE DE LA COTE DE BERNE BEAUJOLAIS BLANC 2021



Grapes: 100% Chardonnay

Soil: Clay, sand and limestone

Age of the vines: 5 years old in average

Density: 6,000 vines/hectare

Exposure : On a hill facing directly south

Grape growing: Guyot with grass between rows. Manual harvesting. Careful sorting in the vineyard.

Winemaking: Press occurs at low pressure (2 bars maximum) in order to extract more aromas. Alcoholic fermentation with temperature control at 54-56°F to keep fresh aromas. 100% malolactic fermentation.

Food Pairing: Appetizer, white meat and fish. Goat cheese, and dessert like chestnut tart

To be served at 52-54°F