

Domaine de La Côte de Berne – Beaujolais Blanc

In 1870 Laurent Sandrin, the first winegrower of the Family, moved to Blacé in Beaujolais and produced the first Cuvée, starting a long story of winemaking in the Family. His son decided to take over the estate but the war was on France's borders and he was sent to the frontlines in 1915 to repel the Germans. During an assault, he receives shrapnel on his face and loses an eye, so he was repatriated and was able to resume his family's activity. It is "thanks" to this event that the history of the Family has been able to continue. Today, Rémi is the 5th generation of winegrowers in the family and takes care of the family estate which now represents 17 hectares. The vines are spread over several crus in Beaujolais, such as Brouilly, Julié纳斯, Moulin à Vent or Morgon. Some vines are in very old age (up to 80 years old) and most of the estate is harvested by hand. The vat room is also ancient with some concrete vats dating back to 1900. Tradition is in the spotlight in this family domain and they pass it on to their wines. Brouilly is one of the 6 Cru in the Beaujolais region.



Grapes : 100% Chardonnay

Age of Vines: 15-20 Years Old

Soils Type: Clay, sand & Limestone

Density: 6000 Plants/Ha

Exposure: On a hill facing directly south

Vine Training: Guyot Double with grass in between the rows

Winemaking: Harvest 100% Manual with sorting in the vines.

Press occurs at low pressure (2 bars maximum) in order to don't extract too much.

Alcoholic fermentation with temperature control at 54-56°F to keep fresh aromas.

The malolatic fermentation is done with 100% of the cuvée.

Food Pairing:

This wine is best served at 52-54°F, at the beginning of a meal. He is also a great match for simples dishes as salads, white meat or grilled fish.

