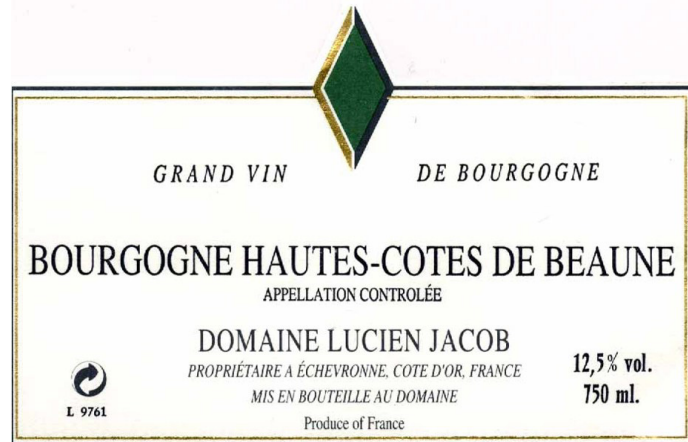


Lucien Jacob



Hautes Côtes de Beaune Blanc



At a Glance:

- **Appellation:** AOC Bourgogne Hautes Côtes de Beaune
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 1 ha of vines near Echévronne in the Les Larrets Blancs lieu-dit
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1992 at 10,000 vines/ha.
- **Average Yields:** c. 40 hl/ha
- **Average Harvest Date and Type:** Manual harvest, early-mid September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in 228-l neutral oak barrels
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** 11 months in 228-l neutral oak barrels
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, filtered with diatomaceous earth
- **Sulfur:** Applied at harvest, after malolactic, and at bottling, 35-40 mg/l free

In The Glass:

The plantings of Chardonnay in the hills of Echevronne become this simple but satisfying white. The round and supple texture of this wine belies the reputation of the Hautes Cotes as the home of searingly acidic and underripe wines. Serious work in the vineyards has reduced yields with resulting levels of concentration and ripeness that are rare to find in this appellation.