



Domaine de la Cozanne

BOURGOGNE HAUTES CÔTES DE BEAUNE

EN JARON



The revival of a family estate with generations of winemakers, remarkably situated vineyards in the stunning setting of the Cormot cliffs. Wines crafted by a passionate team open to innovative techniques of organic farming producing exceptional wines with a commitment to sustainable viticulture practices

GRAPE VARIETY

Chardonnay 100 %.

TERROIR

Silty clay with ideal South East orientation.

CULTIVATION

Organic farming • Plantation density : 5 000 feet • Yield : 30 % • Partial grassing between the rows (vineyard plant cover) • Autumn and spring weed control tillings • Hand harvest at optimal maturity.

WINEMAKING AND AGING

Grape sorting, slow and smooth pneumatical pressing • Alcoholic fermentation in temperature controlled stainless steel vats • Malolactic fermentation • Stainless steel vat aging on fine lees for 8 months • Estate bottling.

TASTING

Pale gold with green hues when young, will evolve to medium gold. Open nose revealing fresh citrus, green apple and buttery notes. Fresh and mouth-watering balance until a very pure and medium lasting final.



FOOD PAIRINGS

A fresh and fruity wine, ideal match for aperitif, parsley butter entrees or shellfish.

AGEING POTENTIAL

3 years.





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LE BAN



The revival of a family estate with generations of winemakers, remarkably situated vineyards in the stunning setting of the Cormot cliffs. Wines crafted by a passionate team open to innovative techniques of organic farming producing exceptional wines with a commitment to sustainable viticulture practices

GRAPE VARIETY

Chardonnay 100 % with a part of Muscaté.

TERROIR

Limestone lay with ideal South East orientation.

CULTIVATION

Organic farming • Plantation density : 5 000 feet • Yield : less than 30 HL per Ha • Partial grassing between the rows (vineyard plant cover) • Autumn and spring weed control tillings • Hand harvest at optimal maturity.

WINEMAKING AND AGING

Grape sorting, slow and smooth pneumatical pressing • Alcoholic fermentation in temperature controlled stainless steel vats • Malolactic fermentation • 7 months ageing in ovoid tank (Beaune wine egg) during 8 months • Estate bottling.

TASTING

Pale gold with green hues when young, will evolve to medium gold. Open nose mixing subtle wooden notes with buttery, hazelnut and fresh apple aromas. In mouth, the acidulous freshness harmoniously balances the soft roundness of the Chardonnay muscaté. Fruity and mouth-watering final.



FOOD PAIRINGS

Fruity and well balanced wine which will elegantly pair with grilled fishes and creamy sauces.

AGEING POTENTIAL

3 years.



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BOURGOGNE HAUTES CÔTES DE BEAUNE

EN JARON - RUCHOTTES



The revival of a family estate with generations of winemakers, remarkably situated vineyards in the stunning setting of the Cormot cliffs. Wines crafted by a passionate team open to innovative techniques of organic farming producing exceptional wines with a commitment to sustainable viticulture practices

GRAPE VARIETY

Chardonnay 100 % with a part of Muscaté.

TERROIR

Limestone lay with ideal South East orientation.

CULTIVATION

Organic farming • Plantation density : 5 000 feet • Yield : less than 30 HL per Ha • Partial grassing between the rows (vineyard plant cover) • Autumn and spring weed control tillings • Hand harvest at optimal maturity.

WINEMAKING AND AGING

Grape sorting, slow and smooth pneumatical pressing • Alcoholic fermentation in temperature controlled stainless steel vats • Malolactic fermentation • 7 months ageing in oak foudre (2228 litre cask) • Estate bottling.

TASTING

Beautiful golden colour due to its oak ageing. Very complex nose with dry apricot, honey, hawthorn and sage notes. In mouth the frank attack is rapidly balanced by the roundness, then the freshness brings a mineral sensation to a mouth-watering final.



FOOD PAIRINGS

Perfect choice to pair with white meats and creamy sauce or aged goat cheeses.

AGEING POTENTIAL

3 to 5 years.





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BOURGOGNE HAUTES CÔTES DE BEAUNE

ROSÉ



The revival of a family estate with generations of winemakers, remarkably situated vineyards in the stunning setting of the Cormot cliffs. Wines crafted by a passionate team open to innovative techniques of organic farming producing exceptional wines with a commitment to sustainable viticulture practices

GRAPE VARIETY

Pinot Noir.

TERROIR

Silty clay on jurassic marls.

CULTIVATION

Organic farming • Plantation density : 5 000 feet • Yield : less than 25 HL per Ha • Partial grassing between the rows (vineyard plant cover) • Autumn and spring weed control tillings • Hand harvest at optimal maturity.

WINEMAKING AND AGING

Grape sorting • Alcoholic fermentation in temperature controlled stainless steel vats • Malolactic fermentation • Saignée method • Estate bottling.

TASTING

Nice intense pale rose colour. This is a gourmand nose mixing red fruit notes such as cherry and raspberry together with floral aromas (cherry tree and hawthorn) with a fresh licorice hue. The mouth is fresh and acidulous, with a slightly structured final that brings body and length to this rosé wine.



FOOD PAIRINGS

Refreshing rosé for warm ends of day, summer barbecues and fruity desserts such as raspberry macarons.

AGEING POTENTIAL

3 years.





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BOURGOGNE HAUTES CÔTES DE BEAUNE

ROUGE EN AMPHORE



The revival of a family estate with generations of winemakers, remarkably situated vineyards in the stunning setting of the Cormot cliffs. Wines crafted by a passionate team open to innovative techniques of organic farming producing exceptional wines with a commitment to sustainable viticulture practices

GRAPE VARIETY

Pinot Noir.

TERROIR

Silty clay on jurassic marls.

CULTIVATION

Organic farming • Plantation density : 5 000 feet • Yield : less than 25 HL per Ha • Partial grassing between the rows (vineyard plant cover) • Autumn and spring weed control tillings • Hand harvest at optimal maturity.

WINEMAKING AND AGING

Grape sorting • Maceration and alcoholic fermentation in temperature controlled stainless steel vats • Malolactic fermentation • Slow and smooth pneumatical pressing • End of fermentation and aging (8 months) in Cocciopesto amphora • Estate bottling.

TASTING

Nice cherry red colour with large purple gleams. Gourmand varietal nose of Pinot Noir revealing cherry, blackberry, licorice and leather notes. A full mouth, round and supple. The final is slightly tightening showing that tannins must age yet.

Greedy, complex wine, very promising !



FOOD PAIRINGS

An ideal choice to match with côte de bœuf or duck magret.

AGEING POTENTIAL

5 to 10 years.





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BOURGOGNE HAUTES CÔTES DE BEAUNE

ROUGE EN Foudre



The revival of a family estate with generations of winemakers, remarkably situated vineyards in the stunning setting of the Cormot cliffs. Wines crafted by a passionate team open to innovative techniques of organic farming producing exceptional wines with a commitment to sustainable viticulture practices

GRAPE VARIETY

Pinot Noir.

TERROIR

Silty clay on jurassic marls.

CULTIVATION

Organic farming • Plantation density : 5 000 feet • Yield : less than 25 HL per Ha • Partial grassing between the rows (vineyard plant cover) • Autumn and spring weed control tillings • Hand harvest at optimal maturity.

WINEMAKING AND AGING

Grape sorting • Maceration and alcoholic fermentation in temperature controlled stainless steel vats • Malolactic fermentation • Slow and smooth pneumatical pressing • End of fermentation and aging (8 months) in oak foudre (2228 liter cask) • Estate bottling.

TASTING

Beautiful deep cherry red colour. "Sugary" ripe and complex nose revealing notes of cherry jam, violette and spices such as black pepper. The onctuous and round mouth with a mellow structure finishes on jammy red berries notes. A gourmand and complex wine, ready to drink with a good aging potential.



FOOD PAIRINGS

This wine will elegantly pair with marinated and simmering meats (bœuf bourguignon) but also dark chocolate and red fruit desserts.

AGEING POTENTIAL

10 years.