

# La Justice Hautes Côtes de Beaune AOC

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
BILHCB	Domaine Billard	France	Burgundy
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Chardonnay	12.5%	10 months	Cork



## Background

The Billard family home is situated 15km south of Beaune in a small village called La Rochepot. Jérôme Billard is the fifth generation to head the establishment and has managed the vineyards since 1999 with a continuous passion to create the best Burgundian wines. Their aim is to create wines which are an expression of their individual terroirs. The vineyard covers 17 hectares and spans four AOCs, (Aligoté, Hautes Côtes de Beaune Blanc and Rouge and Crémant) five AOC-villages and three Premier Cru sites, (Saint Aubin Blanc and Rouge and Beaune).

## Winemaking

Green-harvesting and canopy management held to maintain yield levels and optimum ripeness in the fruit. Domaine Billard do not use chemical sprays, instead preferring to encourage natural predators, such as insects to feed on any pests. The grapes are hand-harvested then transferred to sorting tables where they are scrutinised and carefully selected, ensuring that only the highest quality fruit is used. Gentle whole-bunch pressing occurs in a pneumatic press which helps to preserve purity of aroma and balance. Fermentation and maturation take place in a combination of Alliers and Vosges barrels, with the wine developing for 10 months. Regular lees stirring creates a round style with incredible depth of flavour.

## Tasting & Pairing

Elegant and classical in style with crisp aromas of bright citrus fruit overlaying gentle butter nuances. Rich and well-structured on the palate. A softness of body and round texture compliment linear acidity on a refreshing, lingering finish.

An elegant match to Salmon paté.

## Sustainability & Extra Information

Domaine Billard follow biodynamic techniques during winegrowing; using the lunar calendar and restricting machinery on the vineyards.