

Domaine Billard et Fils

Hautes Côtes de Beaune AOC, Rouge

ABV

12.50%

Capsule

Cork

Code

BILHCR

Region and Country

Burgundy, France

Grapes

Pinot Noir

Producer

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.

Climate, viticulture, winemaking

The Billard family home is situated 15km south of Beaune in a small village called La Rochepot. 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).

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. The grapes are destemmed before being gently pressed in a pneumatic press. Fermentation lasts 15 days with regular cap management to create body and depth of flavour. The resulting wine is matured for 10 months in a combination of Alliers and Vosges oak barrels.



Tasting Notes

Succulent, bright aromas of ripe red berries leading into deep, earthy tones on the palate. Dried fruit flavours and a gentle savoury note create great depth of character. Firm tannins balance with good acidity in a round, full-bodied structure and a long, lingering finish.

Good to know

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