



Chorey-lès-Beaune

APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Village of the *Côte de Beaune* wine-growing region (Côte-d'Or).

The red wines from the producing area of this *appellation* are entitled to the alternative *appellation* CÔTE DE BEAUNE-VILLAGES.

Producing commune: **Chorey-lès-Beaune**.

On the label, the *appellation* may be followed:

- either by the name of the plot of origin.
- or by the words Côte de Beaune (red wines only).

TASTING NOTES

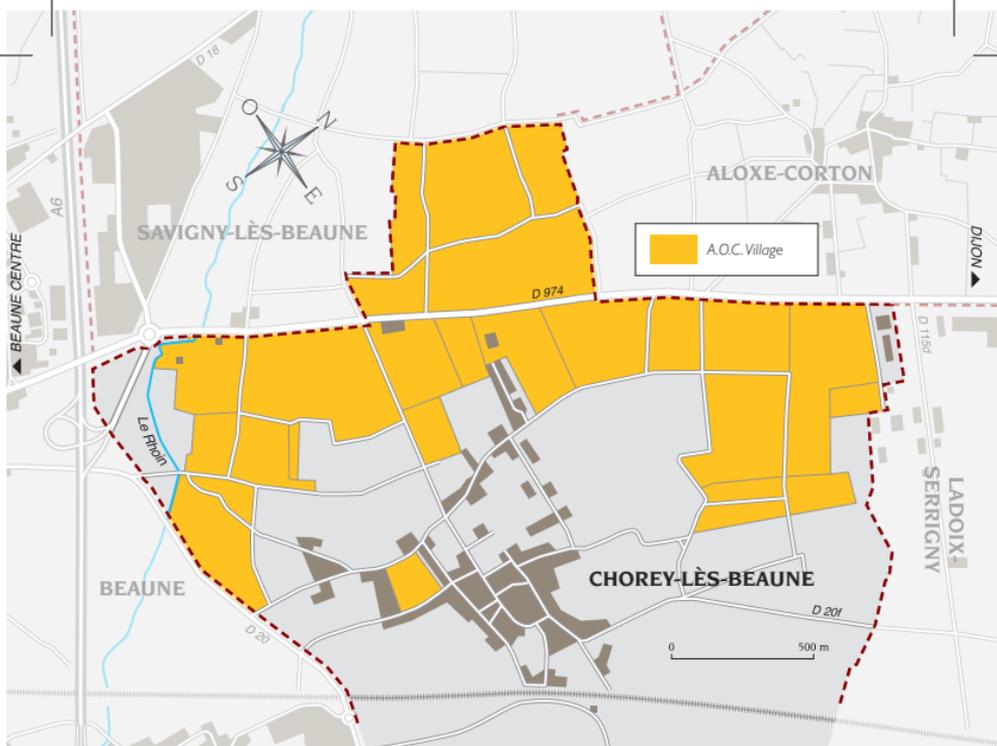
This light and supple **red** wine is moderately tannic but rich and characterful. Quite vividly coloured, it is often dark crimson with purplish highlights. The nose is dominated by small red fruits (raspberry, Morello cherry) and black fruits (blackberry) set off by notes of liquorice and underbrush. With age it evolves towards strawberry preserves and gingerbread with animal and leather notes. It is well-built with noticeably elegant tannins. Its well-rounded structure leaves an aftertaste of fruit on the palate. The **whites** are light gold in colour and the aromas of the *Chardonnay* recall white flowers, hazelnut and lemon-grass. Rather lively when young, this well fruited wine quite rapidly acquires a smoothness which evolves into worthy body, length and lusciousness.

SERVING SUGGESTIONS

The subtlety, delicacy and refined tannins of red Chorey make it highly adaptable, a fine match for cold cuts, hot main dishes, or giblets, while its appealing and fluid structure gently partners balanced and harmonious dishes such as roast fowl, pizzas or boiled beef. It is also an ideal choice to go with Tex-Mex cuisine which gets an uplift from its fluidity and its fruity perfume.

Chorey is an ideal "summer red", equally at ease with tabouleh or cold meats.

Serving temperatures: 12 to 13°C for young wines,
15 to 16°C for older wines.



LOCATION

Chorey-lès-Beaune lies on the lower slopes of the *Côte de Beaune*. Its near neighbours are Aloxe-Corton and Savigny-lès-Beaune. Its wines, generous and approachable, offer an excellent introduction to Bourgogne's AOC *Village*. For a long time in the past they were sold under the names of their more prestigious neighbours but their body and bouquet fully entitled them to their own *appellation Village* which they were granted in 1970. The vineyards grow mainly *Pinot Noir* grapes but white grapes (*Chardonnay*) are taking an increasing share of total production.

SOILS

Soil: limestone-marl alluvium, ferruginous in places, over stony subsoil, formed by millennia of up-slope erosion. Towards Aloxe-Corton are beds of alluvial gravels, rich in calcium rich rocks called "chailles" and towards Savigny-lès-Beaune beds of clay with pebbly limestone.

COLOUR(S) AND GRAPE VARIETY(IES)

Almost entirely **reds** - *Pinot Noir*.
Whites - *Chardonnay*.

PRODUCTION

Area under production*:

1 hectare (ha) = 10 000 m² = 24 *ouvrées*.

Reds: **257.30 ha.**

Whites: **11.47 ha.**

Average annual yield**:

1 hectolitre (hl) = 100 litres = 133 bottles.

Reds: **5,410 hl.**

Whites: **531 hl.**

*In 2018 **5 years average, 2014-2018