



MOREY SAINT DENIS

“LA BIDAUDE”

VIN BIOLOGIQUE

JEAN-PIERRE GUYON

Grape : Chardonnay

Surface area : 25 ares

Soil : Clay-limestone

Age of the vines : 35 years

Pruning : Guyot

« *La Bidaude* » is a vineyard situated in Morey-St-Denis above the Clos des Lambrays between « *Les Larrets* » and « *Larrey Froid* ». This name could be signified by two explanations. In the first « *La Bidaude* » would signify, in old French, a girl or young woman boisterously drunk. Did this plot belong to one such ?

The second option would be to associate « *La Bidaude* » with hunting à *la billebaude*, which is hunting by one man and his dog. Perhaps this place was once a hunting spot.

Source : Climats et lieux-dits des grands vignobles de Bourgogne M.H Landrieu-Lussigny et S.Pitiot



MOREY SAINT DENIS

“LA BIDAUDE”

VIN BIOLOGIQUE

JEAN-PIERRE GUYON

The colour is of a clear and scintillating white gold, tipped with greener tints. The bouquet draws together hawthorn, lemonbalm, juicy pear and hazelnut along with wood notes such as oak essence and toast. The palate is streamlined and structured. The balance is perfect with an admirable elegance driving this cuvée. To marry with fish such as a salmon steak with smoked bacon and a broccoli cream sauce, or more simply with salt cod or roast suckling pig with mustard and mixed vegetables.

Serve between 9°C and 11°C.

It would be better to put this away for 3-4 years before starting to drink it or for up to 10-12 years depending on the vintage.