

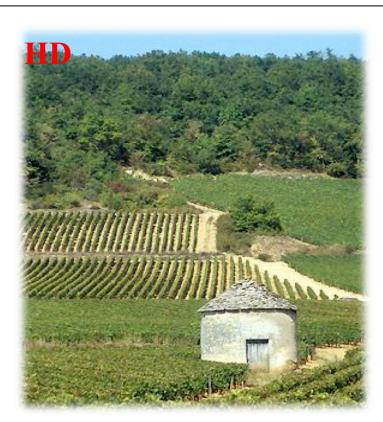
WINES







The greatest French wines: Burgundy, The Côte de Beaune and the Côte de Nuits (1st part)



Directed by Jacques VICHET

French version English Version

High Definition HD Cam & Digital Betacam 16/9

A documentary of 52'

Burgundy is the birthplace of many of the greatest wines in France, and indeed in the world. Generally speaking, the region is divided into two: Côte de Beaune and Côte de Nuits, and the two together make up the so-called Côte d'Or.

The Côte de Beaune, faces south-east and is based on a relatively young limestone bedrock.

With soils made up of limestone debris from the top of the slopes, red silt and artificially imported earth, the vines are grown on small plots and the Estates have divided up the few hectares of hillside between them.

Established in Mersault towards the end of the 18th century, the Jacques Prieur estate owns vineyards in all five of the so-called 'grand appellations': Chambertin, Musigny, Clos Vougeot, Corton Charlemagne and Montrachet.

Today we have been invited visit to one of the most prestigious estates in Burgundy.

The Domaine de la Pousse d'Or goes back to the time of the Dukes of Burgundy in 1100.

Today the ambitions of the vineyard are all about quality, and they reflect a great respect for tradition and for the 'terroir'.

Vines grown without the use of chemical products, wines matured in oak barrels, and with an impressive ageing capacity... these are the characteristics which ensure that La Pousse d'Or remains one of Burgundy's leading vineyards.

The history of the Domaine du Comte Sénard goes back to 1857, when Jules Sénard planted the original vineyard "Corton Clos des Meix" and then went on to acquire other prestigious appellations such as Corton Clos du Roi, Corton Bressandes and Corton Paulands.

With the 9 hectares of the family estate, they are able to produce an exceptional wine, and that wine is then aged in the wine cellars built on the estate in the 14th century by Benedictine monks. A visit to this estate is a treat for both the eyes and the taste buds.