

TERROIR

Côte de Beaune
Grape variety: 100% Chardonnay
Soil: Clay-and-limestone

VINIFICATION

The grapes are hand-harvested and sorted
Pneumatic pressing
No settling or fining
Fermented on fine lees in new oak barrels, with daily stirring

AGEING

In oak barrels for 18 months, on the lees, with regular stirring once or twice a month
Malolactic fermentation in barrels
Bottled without filtering



TASTING

COLOR

Clear and brilliant pale gold

NOSE

Delicate and complex bouquet
Citrus fruits and white flowers aromas combine with elegant toasted nuances

MOUTH

Not fully expressive for the moment, but mouth feel has an excellent ageing potential
Flavors are in harmony with the bouquet
A fine line of minerality and a long finish

WINES & FOOD PAIRING

The elegant strength of this wine goes well with the fine flesh of many types of shellfish or fish such as pike or trout