

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 10 to 12 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 nose with citrus and white flowers aromas. Some fine toasted tinges

MOUTH

Still on the restraint, very good potential wine with same aromas as nose and some mineral note. Very 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