

TERROIR

Mâconnais
Grape variety: Chardonnay
Soil: Clay and limestone

VINIFICATION

Hand harvest and mechanical harvest with picking out of grape for hand harvest. Pneumatic pressing light cold settling. alcoholic fermentation on fine lees in stainless steel tanks with controlled temperatures (15/18°C).

AGEING

Ageing during 11 months in tanks on fine lees. Stirring of the lees 1 or 2 times a month.



TASTING

COLOR

Very brilliant Yellow-green color

NOSE

A lot of citrus aromas (lemon), a touch of pear and some mineral notes (flint)

MOUTH

Frank and lively attack. Very fruity and nervous wine.

WINES & FOOD PAIRING

This wine ideally match with apéritif, snails or frog legs.
Temperature of service: 10 to 12 °C