

## TERROIR

Burgundy  
Grape variety: Chardonnay  
Soil: clay and limestone

## VINIFICATION

Hand-harvest with picking out of grapes  
Pneumatic pressing  
Vinified in 1 and 2 years old barrels  
Fermentated on fine lees with stirring

## AGEING

Matured on fine lees with stirring  
Blended in May and bottled in June



## TASTING

### COLOR

pale yellow with golden tints

### NOSE

Intense aromas of white flowers and yellow fruit (apricot, peach)  
The complex bouquet of this wine is finishing by toated tinges

### MOUTH

The taste is very straight between freshness of fruity aromas and roundness of maturing on lees.

---

## WINES & FOOD PAIRING

This wine can be served as aperitif and will match with cold or hot fish dishes, poultry in white sauce and veined cheeses.

Best served at 12° - 14°C