

## 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 steeling. 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**  
Yellow color

**NOSE**  
Powerfull nose with summer fruit aromas, hazelnut and toasted bread tinges.

**MOUTH**  
Strong attack, generous and fresh mouth.  
Powerfull aromas and long finish.

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## WINES & FOOD PAIRING

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