

TERROIR

Burgundy
Grape variety: Chardonnay
Soil: Clay and limestone
Bronze medal for Decanter

VINIFICATION

Hand harvest and mechanical harvest, picking out of the hand harvested grapes, no crushing but pneumatic pressing. Slight settling of the juice without fining. Fermentation on fine lees with controlled temperature (between 15 to 18°), for a third in stainless steel tanks and the rest in oak casks (10-15% of new casks), with daily stirring of the lees.

AGEING

Maturing for a third in stainless steel tanks and the rest in oak casks (10-15% of new casks) with stirring of the lees 1 to 3 times a month up to malolactic fermentation.



TASTING

COLOR

Pale golden color with silver tints

NOSE

Open nose of summer fruits, white flowers and citrus. buttery tinges obtained by ageing on fine lees.

MOUTH

Frank attack, straight wine with fruity and floral aromas. Round tinges in final.
Very pleasant wine, to drink in moderation.

WINES & FOOD PAIRING

This wine goes well as apéritif, with crispy snails, with sweetbreads, with fish in sauce or mild medium hard cheese.

Serve at 8-10°