

TERROIR

Mâconnais
Grape variety: Chardonnay
Soil: Clay and limestone

VINIFICATION

Hand and machine harvested with hand sorting. Light pneumatic pressing. Stainless steel fermentation on lees.

AGEING

Aged 11 months in tank on lees. Stirring of lees takes place twice a month.



TASTING

COLOR

Lively yellow color

NOSE

Full and complexe with peach, apricot, hazelnut and toasted bread aromas

MOUTH

Generous, full and fresh. Long aromatic finish.

WINES & FOOD PAIRING

Pair with chicken, cream sauces and salads. Temperature of service: 10 to 12 °C