

TERROIR

Burgundy
Grape variety: Chardonnay
Soil: clay-and-limestone

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 temperatures (15-18°), in stainless steel tanks.

AGEING

Maturing in stainless steel tanks with stirring of the lees 1 to 2 times a month during 8 to 11 months.



TASTING

COLOR

Pale yellow with lime tints

NOSE

Complex nose of white flowers (wild rose) and citrus fruit (orange bark) aromas

MOUTH

A nice balance between vivacity and roundness
Woody aromas due to the maturing in barrels can be noted in the final

WINES & FOOD PAIRING

This wine can be served as apéritif and combines well with cold or hot fish dishes, poultry in white sauce and veined cheeses

Best served at 12° - 14°C