

TERROIR

Burgundy
Grape variety: Chardonnay
Soil: Well drained rocky and stony soil of clay and limestone.

VINIFICATION

Hand harvest with sorting of the grapes. Pneumatic pressing, light cold settling at 10°C during 12 hours. Alcoholic fermentation in stainless steel tanks during 1 month.

AGEING

Ageing during 6 to 12 months in stainless steel tanks.



TASTING

COLOR

Light green gold colour with brilliant tints.

NOSE

Nice bouquet of citrus and exotic fruit.

MOUTH

Fleshy attack, rich wine. Then, the acidity is more present by giving way to a sensation of sweetness and length. Right, fresh, a very complex wine.

WINES & FOOD PAIRING

This wine will perfectly pair with an apéritif, or white meats.
Temperature of service: 8 to 10 °C