

TERROIR

Mâconnais

Grape variety: 100 % Chardonnay

Soil: White limestone marls with clay.

VINIFICATION

Hand harvest.

Traditional vinification.

AGEING

Matured in stainless steel tanks on fine lees, which highlights the fruity character of the Chardonnay.

Bottled after 8 or 10 months.



TASTING

COLOR

Light color with green tints.

NOSE

Powerfull flowers, white fruits (pear, peach) and a touch of citrus aromas.

MOUTH

Round attack, fleshy with a touch of freshness slightly acid and spicy finish.

WINES & FOOD PAIRING

This wine can be served for aperitif and matches well cold or hot fish dishes, poultry and veined cheeses.

Best served at 12°-14°C