



BOURGOGNE DIJON CHARDONNAY

VINEYARD

Grape variety: Chardonnay.

Age of the vineyard: 15 years.

Yields and density: 50 hl / ha for 5 000 vine plants/ ha.

Terroir: Hillsides with pronounced slope, East-south-east exposure at 360m altitude. Limestone Corton/Dijon soil dating to the Jurassic period. Fine limestone layers created by the degradation of the eolithic and fossil-rich bedrock.

Cultivation: Sustainable and integrated culture: ground cover, plowing and earthing-up every three years.

VINIFICATION

Fermentation: 50% conducted directly in oak casks (25% of which are new), 50% in stainless steel tanks at a temperature of 18-19°C.

Aging: The half of the batch fermented in stainless steel remains in the tank on fine lees for the aging process, the half fermented in casks remains in the barrels with regular stirring of the sediment. Aged for 12 months.

TASTING NOTES

Wine tasting: Complex, fresh and white fruit-forward nose with light toasted woody notes. On the palate: elegant and well balanced, giving way to Chardonnay's characteristic heavy sweetness and finishing on a long and powerful mineral note.

Food pairing: Shellfish, fish or poultry cooked with butter and cream, or rich creamy cheeses.

Service: To be served between 2 - 10 years at a temperature of 12 - 14°C.

AWARDS

2020 : Tasteviné Automne 2023



