



WHITE BOURGOGNE

CÔTE CHALONNAISE

GRAPE VARIETY

Chardonnay: a selection of early ripening plants of medium yield.

TERROIR

Deep soils on the plains bordering the AOC Mercurey appellation, with good sunshine exposure.

AGE OF VINES

Planted in 1993

VINEYARD MANAGEMENT

Cultivated using reasoned viticultural methods with no use of herbicides, only tilling of the soil. Yields are controlled by disbudding and green harvesting if necessary.

WINEMAKING AND MATURING

The grapes are hand-picked directly into small crates, then pressed in whole bunches. Cold settling at 10° for 24 hours.

Three quarters of the wine is matured in barrel and a quarter in vats for 10 to 11 months, after which it is blended and lightly fined.

CHARACTERISTICS

Conceived as a wine which is deliberately accessible, for aperitifs and simple meals. A nose of white fleshed and exotic fruit such as grapefruit, and good volume in the mouth.

SERVICE AND FOOD WINE PAIRING

Perfect for impromptu aperitifs that extend into simple meals.

CELLARING

3 to 5 years

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Alcohol can damage your health, drink sensibly