



Production area

Grapes for this regional appellation are harvested throughout winegrowing Burgundy with vineyards totalling a surface area of approximately 854,19 hectares.

Origins

Burgundy's soil is clay-limestone based, yet it varies considerably from village to village. This renders the winemaker's role all the more important when selecting the grapes. This is particularly true for the Chardonnay varietal which strongly influenced by the "taste" of the terroir.

Varietal

100% Chardonnay

Vinification and maturing

Vinification in stainless steel tanks followed by 6 months of barrel ageing.

Tasting notes

COLOUR : Yellow with green highlights, clear and brilliant.
NOSE : Marvellous. Aromas of fresh fruit and white blossoms.
PALATE : An excellent dry wine showing good balance between freshness and fruit.

Food and wine pairing

Perfect for aperitif, with unctuous hors d'oeuvres (meats and fish)

Serving suggestions

12°C

Ageing potential

5 to 10 years