



### Production area

Grapes for this regional appellation from the Mâconnais are harvested in 7 villages. The vineyards are planted with Chardonnay grapes and cover a surface area of 558 hectares.

### Origins

Clay-limestone soil dating back to the Jurassic Era allows for the full expression of the Chardonnay grape.

### Varietal

100% Chardonnay

### Vinification and maturing

Vinification takes place in wooden vats and is followed by 10 to 14 months ageing in barrels with a proportion of 20% new oak.

### Tasting notes

**COLOUR:** Pale gold tinged with green.

**NOSE:** When young, aromas of white-fleshed fruit open up to notes of white blossoms. Once the wine has aged, the aromas are of hazelnut, toasted almond, honey and flint.

**PALATE:** Dry, yet round, soft and fruity.

### Food and wine pairing

Enjoy with starters, cold meats, oysters, shellfish, fish or frogs' legs.

### Serving suggestions

Between 10° and 12°C.

### Ageing potential

From 3 to 8 years.