



Production area

Grapes are harvested throughout Burgundy in selected vineyards totalling a surface of about 854,19 hectares.

Origins

Burgundy's soil is clay-limestone based, yet it varies considerably from village to village. It gives the winemaker a part all the more important to play when selecting the grapes : his knowledge will lead him in his selection, to combine the terroirs and chisel the aspects he is looking for : fruit, complexity, roundness, etc. This is particularly true for the Chardonnay varietal which is strongly influenced by the "taste" of the terroir.

Varietal

100% Chardonnay

Vinification and maturing

Vinification takes place in stainless steel tanks to keep the fruit and freshness. Then, a 6-months-barrel ageing period follows that brings richness and texture to the wine.

Tasting notes

COLOR: Bright and clear yellow, with green lights.

NOSE: Wonderfull fruity nose with a hint of white flowers.

PALATE: Great balance between freshness and roundness.

Food and wine pairing

This wine can be enjoyed alone, as an aperitif, or during the meal with deli meat platters or fishes with creamy sauces.

Serving suggestions

12°C

Ageing potential

3 years