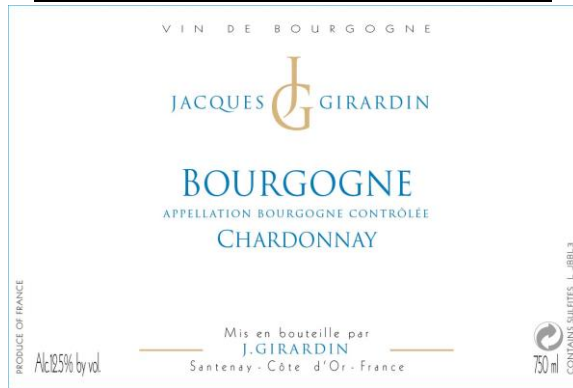


BOURGOGNE CHARDONNAY



Surface : 1.21 hectares
Yield : 55hl/ha
Average age : 25 years
Grape : Chardonnay

Ageing:

Half French oak barrels and half in tanks
Origin of wood: Allier, Vosges Bertranges
Wine remained 12 months in barrels and in tanks : blending before bottling.

Viticulture :

Pruning style: Guyot simple
Manual harvest
Green work (de-budding, leaf-thinning,...)
Triple sorting: in the vineyard (twice) and in the winery on sorting table

Winemaking :

The grapes are pressed upon arrival at the winery. We practice a fermentation with a low temperature to keep all the flavors.
We start the alcoholic fermentation in vats to have a regular fermentation , then when alcoholic fermentation is running we put the wine into barrels and into tanks.
We use only natural yeasts to keep the charm and character of each wine.

Maturing:

The malolactic fermentation is performed in barrels with ageing on lees
We made a fining to have clearer wine, then we filtered it lightly to remove impurities (a light deposition in a bottle does not alter any taste in the wine)
Bottling in favorable lunar day.

Tasting notes :

Brilliant color.
Pleasant nose with fruity notes.
Round mouth with a beautiful typical volume of Chardonnay.

Wine pairings:

Appetizers, fish, seafood, delicate entries