

Bourgogne

Chardonnay

2017

GRAPE

Chardonnay

HARVEST

05/09/2017

SULPHITES (TOTAL SO₂)

97 mg/L

BOTTLING PROCESS

12/12/2018

CONSERVATION POTENTIAL

3-5 years

VINIFICATION

After directly pressing the whole grapes the juice is transferred to stainless tanks. The must is then put in oak barrels by gravity and naturally starts the alcoholic fermentation. The aging occurs on the lees for 12 months (no new oak).



TASTING NOTES

Floral fruity. Generous mouth with sweetness and nuances of pastry. Simplicity, aromatic, drinkable.