

Santenay

2017

GRAPE
Chardonnay

HARVEST
05/09/2017

BOTTLING
PROCESS
12/12/2018

CONSERVATION
POTENTIAL
5

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

This wine has a light yellow colour and hints of gold and silver. On the nose, you will find citrus aromas and pastry. The mouth is elegant, silky and straight with a nice freshness.