

Santenay

2018

GRAPE

Chardonnay

HARVEST

03/09/2018

BOTTLING PROCESS

09/12/2019

CONSERVATION POTENTIAL

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 (15% of new oak).



TASTING NOTES

Citrus and pastry notes for this wine with a hint of muscat and orange blossom. The mouth is round and keeps a nice freshness.