

# Bourgogne

Chardonnay

2013

GRAPE  
Chardonnay

HARVEST  
04/10/2013

BOTTLING  
PROCESS  
28/01/2015

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 9 months (no new oak).



## TASTING NOTES

In the glass colors of pale gold with shades of gray / green. The nose is buttery, with slightly honeyed notes. In the mouth, it is a beautiful tension that stands out, bringing freshness and finesse.