

Bourgogne

Chardonnay

2014

GRAPE
Chardonnay

HARVEST
17/09/2014

BOTTLING
PROCESS
07/12/2015

CONSERVATION
POTENTIAL
3 to 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 11 months (no new oak).



TASTING NOTES

The color of this wine is pale yellow with silver highlights. The nose is brioche with notes of candied fruit. On the palate the wine develops roundness and sharpness