

Bourgogne

Chardonnay

2015

GRAPE

Chardonnay

HARVEST

31/08/2015

BOTTLING PROCESS

19/12/2016

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 10 months (no new oak).



TASTING NOTES

With its gold and silver color, this Chardonnay has serious qualities. A nose marked by citrus and white fruits. The palate is quite generous and well balanced.