

Bourgogne

Chardonnay

2016

GRAPE
Chardonnay

HARVEST
27/09/2016

BOTTLING
PROCESS
08/01/2018

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 12 months (no new oak).



TASTING NOTES

Beautiful pale yellow color with green hint. The nose is quite intense, mineral but also acidulated with citrus fruits. Small flowers (chamomile type ...) is completing the "bouquet". The palate is fresh with a touch of pleasant bitterness and slightly salivating.