

# Bourgogne

Chardonnay

2019

GRAPE  
Chardonnay

HARVEST  
17/09/2019

BOTTLING  
PROCESS  
05/01/2021

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

The nose is intense and vibrant with aromas of white flower and pear. The palate is rich and silky.