

Bourgogne

Chardonnay

2020

GRAPE

Chardonnay

HARVEST

02/09/2020

BOTTLING PROCESS

22/07/2021

CONSERVATION POTENTIAL

2-4 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

The wine has a beautiful aromatic nose with notes of yellow fruits, raisins. The palate is rich and fresh.