

Bourgogne

Chardonnay

2021

GRAPE
Chardonnay

HARVEST
30/09/2021

BOTTLING
PROCESS
22/08/2022

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

Broader and instantly attractive fresh fruit aromas - more citrus here. This sits nicely on the palate - it is incisive but not too much so. Mouth-watering, deliciously flavoured wine - bravo Bourgogne. - Bill Nanson Burgundy Report 2021 -