

# 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.