

# 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 -