

Bourgogne

Chardonnay

2023

GRAPE

Chardonnay

HARVEST

18/09/2023

BOTTLING PROCESS

24/01/2025

CONSERVATION POTENTIAL

5 years

VINIFICATION

After direct pressing of whole grapes and settling in vats, the must is placed directly into oak barrels, where it naturally begins alcoholic fermentation. The wine is aged on its lees in the same barrels for 10 months (0% new wood).



TASTING NOTES

The nose is pure and fresh, revealing aromas of apples. The palate is ripe without excess and generous.