



Bourgogne Chardonnay

Parcels: Côte Chalonnaise, commune of Valotte in Chassesey-le-Camp

Cépage: Chardonnay

Type of soil: clay-limestone

Winemaking Process and Aging :

The grapes are hand-harvested. Pressing is done gently for 3 hours. The musts are placed in barrels for one year, with aging done without new barrels. Then, the wines are transferred to vats for 3 to 5 months. Bottling by gravity is done according to the lunar calendar.

Tasting : Floral and mineral notes. The palate combines richness and freshness.

Ideal temperature to drink: 14 to 16°C

Aging: immediately to five years