



Bourgogne Côte d'Or Chardonnay

Parcels: Côte de Beaune, commune de Meursault, Murger de Limozin and Chassagne-Montrachet

Acreage: 0.87 hectare

Cépage: Chardonnay

Type of soil: clay-limestone and deep

Years of planting: 1967, 1986 and 2003

Winemaking Process and Aging :

Everything is done on the domain to take care of the grapes the best we can. Grapes are harvested by hands using small bins of 600 litres. Sorting is done in the vineyard then the whole grapes are pressed. Wine is aged in wood barrels for a year (with 10% of new barrels renewed every year) followed by four to five months in tanks. Bottling is done using gravity and decided regarding the moon calendar.

Tasting : The nose presents floral notes, the mouth opens with freshness and smoothness followed by a beautiful rosy ending.

Ideal temperature to drink: 10 to 12°C