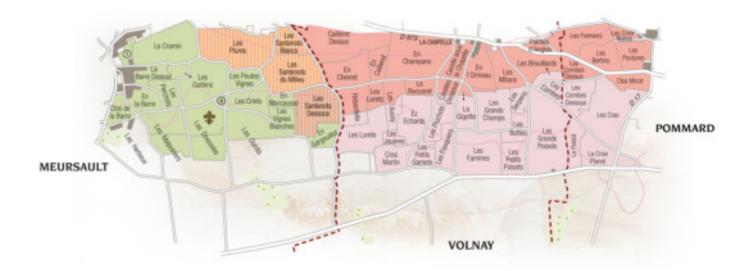


FICHE CLIMAT **BOURGOGNE CHARDONNAY**



CLIMAT & TERROIR

Faithful expression of the Chardonnay grape harvested in the town of Meursault.

Operated vineyard surface: 90,58 ares **Grape variety:** Chardonnay **Appellation:** Bourgogne

Soil: deep clay-limestone

Exposure: North/South Location: bottom of the hill-

side, in plain

VINIFICATION & AGEING

After manual sorting, pressing, and settling, the alcoholic fermentation in oak barrels lasts 10 days. Then, the wine is aged on lees for 12 months (25%new oak barrel, oak barrels of one or two years). During the first 6 months, stirring on lees twice a month reveals richness and complexity.

TASTING

Fresh fruits aromas, such as apricot and peach. The mouth is fresh, gentle with a good richness and tension on the finish.

Food and wine pairings: Tapas or grilled salmon steak

Cellaring potential: from 3 to 5 years.

