

BOURGOGNE Chardonnay

Terroir

Location: below the village of Pommard, beyond the nationale road Beaune and Chagny.

Place called: «La Tournée» and «Les Grandes Carelles», close to one another.

Area: 0,55 hectare (1.36 acres)

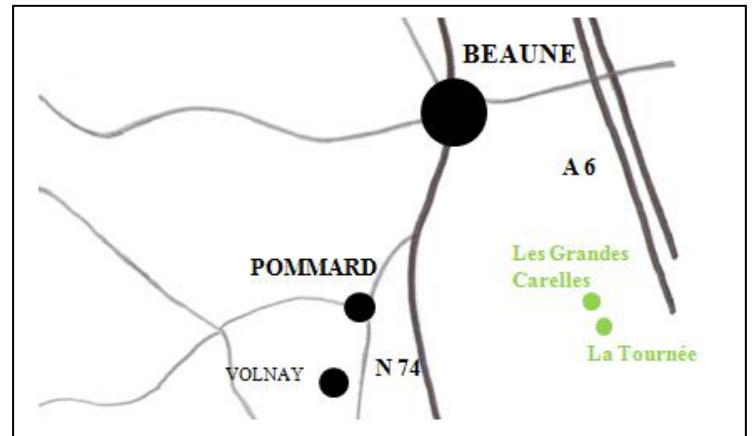
Altitude: 220 meters

Geology: clay-limestone soils

Average age of vines: 33 years

Grape variety: Chardonnay

Average yield: 55 hl/hectare



Viticulture

The vines are pruned in Guyot, disbudded and trellised using the traditional Burgundian technique. Fertilisation is rational. Regular dogging of the soils. Manual successive sortings of the harvest.

Vinification and maturing

Vinified in stainless steel tanks with thermoregulation between 18 and 21°C.

Wines are then aged in oak barrel during 10 months.

Bottling date: from July to September

Annual production: 4000 bottles

Cases produced (12 bottles): 330

Alcohol: 12,5 % vol



Tasting notes

Its young robe is brilliant, glittering, pale, yellow colour with green reflections.

Its open, powerful and intense nose, offers a beautiful aromatic and complexe palate mixing mineral, fruity and even floral notes. With maturity, appear honeyed notes.

On the palate, the attack is lively, nervous, wrapped in a nice and pleasant mellowness.

Cellaring

For drinking now, but it will flourish from 3 years. It can age 5 to 6 years.

Matching wine with food

Fish and Seafood.

Soft and hard cheeses such as Brie, Vacherin, Saint-Nectaire, Mont-d'Or, Beaufort, Comté and Gruyère.

Serving temperature

To be served as an aperitif or for tasting between 11 to 12°C and 12 to 14°C with meals.