

BOURGOGNE BLANC 2021

This wine is made from selected plots of vines planted in narrow rows. Geologically, the 2 plots lie on a limestone slab dating from the Jurassic period. The first terroir, further south, is deep, with plenty of sunshine. The second is poorer, more stony, which reinforces the minerality.

Vinification and ageing: Whole-pressed grapes. Static cold settling, followed by barrel fermentation. Aged 12 months in old barrels without lees stirring. Gentle filtration and bottling according to the lunar calendar.

Tasting notes: The nose is open, floral and citrusy. With the absence of new oak, we find brioche-like Chardonnay. The palate is supple, round but fresh, with pastry aromas and a lemony note. Enjoy as an aperitif, a snack with friends or on a charcuterie platter.

Grape variety: 100% Chardonnay

Average production: 3850 bottles.

Optimum aging: 1 to 5 years.

Alcohol content: 12.5% vol.

Total SO₂: <60 mg/l (maximum permitted 200mg/l)

Acidity by volume: <0.74 g/l (maximum permitted 0.98g/l)

