

## ICONOCLASTE BLANC—CUVÉE ARTHUR 2020

The Iconoclaste cuvée was born of an idea that's off the beaten track in Burgundy: blending. In our region, which has become a master in the promotion of terroirs and parcel-based vinification, this practice is not widespread in small-scale structures. But what if the blending of different terroirs could produce a great wine? Each contributing minerality, richness and freshness. Appellation Coteaux Bourguignons

Vinification and ageing: Static cold settling for 24 hours, followed by fermentation in stainless steel vats. Aged 18 months without stirring, including 12 in old barrels. Gentle filtration and bottling according to the lunar calendar.

Tasting notes: The nose is rich, with exotic fruit and floral notes that add complexity. The palate is rich, full-bodied yet fresh, with a saline finish typical of aligoté.

Enjoy as an aperitif, with fresh goat's cheese, chicken curry or dessert.

Grape variety : 60% Pinot Blanc 40% Aligoté

Average production: 600 bottles

Optimum storage time: 1 to 5 years

Alcohol: 13% vol.

Total SO<sub>2</sub>: <80mg/l (maximum permitted 150mg/l)

Acidity by volume: <0.60g/l (maximum permitted 0.98g/l)

