

Bourgogne

CHARDONNAY



IN THE VINEYARD

Each year we buy the grapes to a domaine which works along the same philosophy as we do. They also work the soil, de-bud, lightly deleaf, and harvest their crop by hand.

VINIFICATION

The grapes are pressed; the must is lightly clarified before being placed into barrels. Alcohol fermentation is achieved with indigenous yeast

MATURING

Malolactic fermentation is entirely carried out during the winter months, in our underground cellars, in 350 litre barrels

SPECIFICATIONS

Alcohol content : 12.5%vol.
Ageing Potential : 3 years max.
Serving : 12°C

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Do not hesitate to contact us by e-mail for any further information.

