Bourgogne Blanc



Tasting

On the nose, the wine is very aromatic, with notes of exotic fruits. The mouth is very fruity and supple, with aromas of white peach. A refreshing cuvée, to be drunk within 2 to 3 years.

Terroir

Assembly of different plots of land on La Roche-Vineuse and Chaintré. The soils are all Quaternary clay-limestone.

Viticulture

Grape variety: Chardonnay
Plantation density: 8000 plants/ha
Average yield: 50 hl/ha
Tillage
Harvesting by hand

Vinification

Direct pressing of the whole harvest. Slight settling. Alcoholic and malolactic fermentation in stainless steel tanks. Racking, then light filtration before bottling. Maturing period in stainless steel tanks of about 16 months. No gluing.