

Caroline Parent

## *Bourgogne Chardonnay*



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BOURGOGNE CHARDONNAY

Vineyard Site: Sustainable methods including selective pruning to optimize yield and vigour, along with drastic crown suckering, adapted leaf pulling, green harvest if needed, & plowing of the soils.

Vinification: The clusters of grapes arrive at the winery in small cases, and in air-conditioned trucks. They are sorted manually then pressed. They are put in barrels where the alcohol fermentation takes place, then malolactic fermentation. No stirring of the lees.

Aging: Maturing is done for 12 months in oak barrels with few new barrels. Large barrels of 600 l (demi muids) are used. Racking and fining ensue. Then 4 to 6 months in vats. No batonnage.

Grape varieties : Chardonnay

Vineyard age : Planted between 1957 and 2019

Soil : Limestone/Clay

Tasting notes :

An attractive nose of citrus, floral and white fleshed fruit aromas. Round palate and nice flavors. Clean, dry and midly finish. Lovely!



Organic

