

Maison Noir

*Oregogne Blanc*



The grapes are Dijon clones sourced from a single vineyard called, Evanglade. Whole cluster pressing with barrel fermentation, 100% malolactic fermentation and battonage. 16 months of maturation in French oak barrels and 6 months of maturation in bottle. Total production is 7200 bottles.

Grape varieties : Chardonnay [Dijon (76 & 96)]

Altitude : 250-600 ft. ASL

Vineyard age : 25 years-old

Exposure : Southeast

Soil : Willakenzie, Laurawood

Alcohol : 13.8%

Tasting notes :

Engaging flinty mineral flavors usher into a crisp palate of lemon cucumber, green pear, grilled hazelnuts and yellow apple. Balanced acidity with a fine stony finish.

