

Bourgogne Blanc



The Chardonnay is fermented and aged into French oak barrels for 12 months. This technique highlights the aromatic potential of Chardonnay and provides a perfect balance between body and freshness.

Grape varieties : 100% Chardonnay

Altitude : 410m A.S.L.

Vineyard age : 30 year old vines

Grape yield : 60 hl/ha

Exposure : Southeast

Soil : Limestone, Claystone

Alcohol : 13%

Tasting notes :

On the nose, green apple, citron, lychee, and vanilla. On the palate, a fine minerality with lingering buttery and toasty notes.

