

Bourgogne Blanc



From East-West oriented vineyards including Savigny-les-Beaune and Puligny on the alluvial plains of the Côte de Beaune with primarily marl limestone soils. A small percentage of Macon is also included in the blend.

Pascal's winemaking philosophy is very non-interventional. The wine is fermented with native yeasts and undergoes malolactic naturally (depending on vintage). Aged 10 months in French oak.

Grape varieties : Chardonnay

Tasting notes :

A pure, clear crystalline gold in colour with green highlights; hazelnut notes underlie accents of honey, butter, nuanced with fern, spices and tones of white flowers (hawthorn, acacia) and flint. To the palate, an aromatic wine, fine but not light, full-bodied but not heavy, smooth and firm, dry and tender, rounded and rather intense, little structure but persistent.

