

This plot of chardonnay near the domain is harvested by hand. It is therefore easy for the grape pickers to go to the vineyard by bicycle, with the tub or the hood on their back. This gave the idea for the label design

GRAPE VARIETY	Chardonnay 100%
AGE OF THE VINES	27 ans
SURFACE	0,8 ha
CULTURE TYPE	100% organic AB
SOIL TYPE	Sand, pebbles and clay over degraded granite
HARVEST	100 % by hand and selective grapes Over-ripened for a part of the harvest Yield 35hl/ha - vintage 2023 Degré : 13° by vol.
NATURE VINIFICATION	Pressing whole cluster in pneumatic press Natural settling Alcoholic and malolactic fermentation using native yeast Fermentation exclusively in tank
MATURATION	In tank for 14 months Sulphites < 4.5 g/hl
DESCRIPTION	Beautiful pale yellow color with yellow reflections. The nose expresses itself on notes of yellow-fleshed fruits, dried apricot and fresh pineapple. The mouth offers a beautiful freshness and vivacity with a saline finish
FOOD AND WINE PAIRING	Aperitifs, veal escalope Milanese, raw milk cheese such as Comté, peach charlotte .
TASTING	To be served between 8 to 10°C

