

*A Cru communal of great aromatic richness, from the terroir of Gabbro*

<b>GRAPE VARIETY</b>	100% Melon Blanc
<b>AGE OF THE VINES</b>	30 to 60 years old
<b>SURFACE</b>	0,97 ha
<b>CULTURE TYPE</b>	In organic conversion
<b>SOIL TYPE</b>	Clays and quartz on altered Gabbro rocks
<b>HARVEST</b>	100 % by hand and selective grapes Yield : 42 hl/ ha - Vintage 2020 Alcoholic content: 13° by vol.
<b>NATURE VINIFICATION</b>	Pressing selection, Natural Settling - Uses of native yeast Temperature control fermentation in underground glass vat
<b>MATURATION</b>	Underground glass vat with its lees during 30 months Sulphites < 7g/hl Bottling : March 2023
<b>DESCRIPTION</b>	Light yellow color, bright with silver reflections. The nose is very aromatic and complex mixing both ripe white fruits and white flowers with a hint of jasmine. The mouth combines fullness and freshness with a long finish and beautiful bitters.
<b>FOOD AND WINE PAIRING</b>	Sea beam cooked a la plancha with eggplant puree, farm poultry with crayfish, fresh goat cheese
<b>TASTING</b>	11 to 14°C Idealy open the day before or decant one hour before before serving. Drink from 4 to 15 years and more.

