

▪ **Vinification**

On receiving the grapes, we carefully sort them at the winery. The grapes are treaded and gently pressed in a pneumatic press. In order to avoid crushing the grapes—which would harm the quality of the grape must, and to avoid extracting the vegetable part of the cluster, we prefer to obtain the juice at low pressure. The run-off is then clarified by the force of gravity, eliminating the roughest dregs, which would negatively affect the quality of the future wine. Some of the juice is then drawn off into stainless steel vats, and the rest is placed in French oak barrels. Alcoholic fermentation begins thanks to the activation of the indigenous yeast (yeast naturally present in the grape must).

▪ **Ageing**

Part of the ageing process occurs in stainless steel vats, the *cuvée* is then stored in French oak barrels for a period of 12 months. In doing so, we can both preserve all the freshness and fruitiness of the wine and also give it a certain ropiness and roundness. We then assemble these *cuvées* to obtain this **Bourgogne Chardonnay**.

• **Wine tasting**



Bourgogne Chardonnay is a fun wine to be enjoyed in its youth, to fully appreciate all its impetuosity. Its nose opens with notes of freshly picked white fruits and citrus fruits. In the mouth, its aromas of white peach, pear and lemon give it a certain liveliness and harmony.

Accompaniments: Ideal as an aperitif or served with spaghetti Carbonara, grilled veal chops, mussels in White Wine, grilled mackerel or goat's cheese cakes...

Temperature of service : 10 °C