



- **A little bit of history...**

This **Bourgogne Côte d'Or Chardonnay** is grown at the *climat** **Les Pièces**, from the Latin PETTIA. It refers to "a piece of land, a fertile and cultivated area".

* In Burgundy, vineyard sites are called "*climats*"

Source : Climats et lieux-dits des grands vignobles de Bourgogne M.H Landrieu-Lussigny et S.Pitiot

- **From the vine to wine**

Grape variety : Chardonnay

Area : 29 ares 67

Age of vines : Between 40 and 45 years

Yield : 50 at 55 hl/ha

Soil : Very heavy soil with a clayey texture, which came about from the weathering of the geological formation of Bresse marlstone deposits. The high clay content and its position at the foot of the slope allow the soil to receive a good supply of water.

- **Wine growing**

The vineyard is managed in a well-reasoned and logical manner depending on the climate and the level of disease occurrence. At the vineyard, we conserve and improve the life of the soil by using techniques such as combing, organic composts and controlled treatment. All through the seasons, Dino, Rosa, Vincent and Françoise assist the growth of the vines to ensure they produce healthy clusters of sweet, firm and juicy grape berries. In order to achieve the right balance between sweetness and acidity, they limit the amount of grapes produced by each vine stock. Plants that start to grow wild are thinned, tidied, aligned, and cropped to allow more air and light through their foliage. When the grapes have attained their optimal balance and maturity, the grape pickers split themselves up amongst the rows to harvest the grapes and start the sorting process.

▪ **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**

The wine is aged in 350-litre French oak barrels for a period of 12 months. This capacity allows us to preserve the wine's freshness and fruitiness while adding roundness and body. We then assemble these *cuvées* to obtain this **Bourgogne Côte d'Or Chardonnay**.

• **Wine tasting**



Bourgogne Côte d'Or 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