



BOURGOGNE | 100% CHARDONNAY | RÉGIONAL

PRESENTATION OF THE APPELLATION

From Chablis to Saint-Véran and from Rully to Meursault, Bourgogne Chardonnays offer every facet of the grape's wonderful personality. The Chardonnay grape is one of the most versatile, interpreting every plot on which it grows in the Bourgogne with grace and elegance. The grape is from the Noirien family of grapes, and is thus a direct descendant of Pinot Noir, coupled with another ancient varietal, Gouais Blanc.

TASTING: lively and fruity

Food pairings: Comté cheese puffs or cheese straws

Potential and cellaring advice: 3 to 5 years. Serving temperature: 14°C

VINEYARD

- Density of planting: 10 000 vines / ha

WINE

- Vinification: Alcoholic and malolactic fermentation in barrels
- Aging: 12 months in stainless steel tanks

CÔTE CHALONNAISE 2022 (WHITE)

Nevertheless, the 2022 vintage was the fruit of an intense year weather-wise, with frost, heatwaves and drought. Production volumes, saved by a slightly later budburst which protected the buds from frost, could have been impacted by the four summer heatwaves and a widespread shortage of water. But the vines were able to draw on their own resources as well as those of the terroir. This connection between the vines and their environment has also brought a beautiful balance to the wines which, despite the very hot conditions of that year, have a great deal of subtlety, both on the nose and on the palate.

In Côte Chalonnaise, the grapes attained perfect ripeness. This naturally translates into wines with very expressive aromas and soft mouthfeel. Subtle floral scents accompany ripe fruit aromas of peach, apricot and pineapple. After being allowed to breathe, seductive notes of candied fruit and spices emerge. The palate is soft and supple, full-bodied and with good length. The 2022 vintage is undoubtedly a high-quality one that has everything to satisfy lovers of fine wines.