



## 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: 40% oak barrel and 60% stainless steel tanks during 10 months
- Production: 15 000 bottles

### CÔTE CHALONNAISE 2024 (WHITE)

2024 will remain etched in the memory of the French as a rainy year—very rainy indeed. Winegrowers faced a host of climatic challenges (frost, hail, heavy rainfall) that quickly affected potential yields. Fortunately, the dry, sunny weather in August allowed the grapes to ripen fully. In Côte Chalonnaise, given the difficult weather conditions, quality here is outstanding.

Expressive noses reveal intense fruit (apricot, pineapple, peach) and subtle floral hints. The palate is fresh, dense, and energetic, with excellent structure and a refreshing mineral finish. 2024 is a generous vintage with promising aging potential.