

GRAND VIN DE BOURGOGNE



BOURGOGNE CHARDONNAY

*« This
Chardonnay is
all about tasting
pleasure,
and will
immediately
awaken your
taste buds. »*

CLIMAT(S) & SURFACE

Les Canottes [0,3857 Ha]

CHARACTERISTICS OF THE VINEAYRD

Situated in Corpeau, in the plains below Puligny-Montrachet. The vines are about thirty years old and are beginning to show all the potential of this soil.

PRODUCTION

About 3000 bottles are produced each year.

VINIFICATION & AGEING

By checking the grape ripeness from the end of August onwards, we can set the optimal harvest date. The grapes are hand picked into small 12 kilo boxes so that the grapes arrive intact to our winery. After a very gentle pneumatic pressing over about two and a half hours, the juice is left overnight in a stainless steel tank for the racking of the must: the solid parts (deposit from the must) settle naturally. The clear juice is put in French oak barrels. For this wine, we use approximately 10 % of new oak barrels. Following the Burgundian tradition, the alcoholic and malolactic fermentations are let to occur naturally in their barrels. During the maturing process, we will stir to extract the complex flavours from the fine lees, but always according to our tasting analysis. After 12 months, this wine is ready for bottling which is done without filtration and according to the favorable period of the lunar calendar.

TASTING NOTES

This plot has great potential for lovely ripe grapes, allowing the fruitiness of the Chardonnay to express itself completely. The crystal clear colour scintillates. The nose shows off the richness of the fruit and its aromatic intensity. The full-bodied mouth is very pleasurable, with a nice balance of freshness.

FOOD & WINE PAIRING

A rabbit terrine would go perfectly with this wine, but we recommend it especially for an aperitif with cheese puff pastries to awaken your taste buds!



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