



GEOLOGY: CLAY-LIMESTONE SOIL

AGE OF VINES: 20 YEARS

KEEP: 3 YEARS

TASTING TEMPERATURE: BETWEEN 10 AND 12 °C



vinificAtion

This Burgundy White, made with 100% Chardonnay, undergoes traditional vinification on fine lees in temperature-controlled vats.



tAsting

This Burgundy White is pale gold in colour with silvery-green highlights. The nose is rich, combining aromas of freshly cut herbs, medicinal plants, lemon and a stony minerality. In the mouth there is desirable acidity, fine structure and an emergence of lovely fruit.

Flavour and freshness awaits you.

food – wine pAiring

APERITIF

SEAFOOD

CHARCUTERIE BOARD

FISH

GRILLED WHITE MEATS

GOAT AND COMTÉ CHEESE

gourmet ideA

SNAIL CASSEROLE