

✧ *Parcelle*

- ✧ Varietal Chardonnay
- ✧ Color White
- ✧ Soil clay and limestone

✧ *Viticulture*

We provide traditional manual culture work and care to the vine from november to July: Guyot pruning, ploughing, debudding for yield control, shot knitting and only when necessary spraying against the vine diseases.
The time and care we give to the vine is key to wine quality.

✧ *Winemaking*

First steps include crushing and fermentation in French oak barrels (1/3) and stainless steel tank (2/3).
Then comes bâtonnage and natural malolactic fermentation at cellar temperature (13 to 14° C).
After 12 months of ageing, the wine is pumped back to one tank for bottling preparation.

✧ *Vintage 2013*

Summer 2013 was wet and the threat of usual diseases was constant all over the vineyards. Oidium and rot caused some loss in quantity but we managed to save our crop until september when sunshine came back.
We decided to take the most of this indian summer conditions and wait for the end of september to start the harvest.
This choice was rewarding with ripe, fresh and fruity berries !

✧ *Ideal consumption* 3 years, depending on storage and transport

✧ *Ageing potential* 3-5 years - depending on storage and transport

