

✧ *Parcelle*

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

✧ *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 2017*

Spring frost was mastered thanks to straw burning (lesson taken from 2016 severe icy spring temperatures that caused massive loss of crop).

2017 is a very good vintage thanks to a constant sun that grew sane, ripe and flavorful grapes. Hydric stress forced our old vines to dwell its nutrients out from the under soil.  
Harvest started on a sunny september 7.

Terroir reading of whites and reds is remarkable and nicely highlighted by "tension" (acidity balance).

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

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

