

✦+ *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 2018*

2018 is a "Grand" vintage: solar, powerful, generous... we wish we had more like this one in Burgundy!
Hot summer temperatures and dry weather made a sane and ripe crop.
Our old vines were able to dig in the soil depth to ensure their nurishing until the harvest that started on a sunny september 13.
Particularly high yields and alcoholic degrees (up to 15%/alc in some plots) needed a precise follow-up of winemaking in turning all sugar in alcohol.

It results in exceptionally fruity and strong chardonnays and, above all, pinot noirs... thank you Mother Nature !

✦+ *Ideal consumption* 3 years, depending on storage and transport

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

