



CLIMAT & TERROIR

Great white wine terroir. Plot located at the top of the appellation (350 meters) giving fine aromatic expression.

Operated vineyard surface: 1.2 hectares

Appellation: Marsannay

Soil: Comblanchien limestone, shallow and clay-rich soils

Grape variety: Chardonnay

Exposure: South-East

Location: top of the hillside

VINIFICATION & AGEING

Harvest: manual harvest followed by a manual sorting

Vinification: after a pneumatic pressing of the whole grapes and twelve hours of static clarification without the use of enzymes, the berries start their alcoholic fermentation at a low temperature.

Ageing: in new oak barrels (20%) as well as in oak barrels of one to four years, on its lees with regular push downs

Time of ageing: 11 months in oak barrels then 7 months in a tank

TASTING

Charming nose with nice notes of yellow fruits and spices. Smooth attack on the palate, with minerality and a saline expression.

Food & wine pairings: Verrines of avocado with salmon, tenderloin in crust

Cellaring potential: From 5 to 7 years

