

Bourgogne Côtes d'Auxerre Blanc

Variety

100% Chardonnay

Terroir

Kimmeridgian. South facing vines on clay based soils.

Vine age

30 years

Cultivation

- Planting density: 8000 vines/Ha - Pruning method: Guyot simple

Vinification

Sourced from low yield vineyards (50HL/Ha). The grapes are machine harvested then pressed pneumatically at low pressure. The wine is made in cement tanks. The wine is softened by a malolactic fermentation.

Tasting note

A golden hue in the glass with hints of white flowers on the nose. Powerful and mineral on the palate evolving into a fine and aromatic finish. Enjoy with fish terrine or white meat. Serve between 11-12°C. Can be kept for up to 5 years.

