

## Bourgogne Côtes d'Auxerre Blanc

### Variety

100% Chardonnay

### Terroir

Kimmeridgian. South facing vines on clay based soils.

### Vine age

30 years

### Cultivation

- Density of plantation: 8000 vines/Ha - Pruning 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 colour, nose of white flowers. A powerful and mineral mouth. It evolves a fine rich aromatic. Serve with a fish terrine or white meat. Serve between 11-12°C. Can keep for 5 years.

