

SOCIETE DES VINS DE PIZAY

BOURGOGNE BLANC

Puy Raffin



PRODUCTION

Grape variety : Chardonnay

Age of the vineyards : about 28 years

Surface : 4 hectares

Yield per hectare: 60 HI / ha

Situation: piedmont

Exposure: South – south-east

Soil: granite soil, sand and silt

Pruning: Guyot cut

VINIFICATION

Mechanical grape-picking

Immediate pressing

Long fermentation: 30 to 60 days

Controlled temperature: 16° c

Tasting

Visual aspect: vivid and brilliant

Nose: Very intense Chardonnay fragrances with white flowers aromas (hawthorn and brambles scents) with lime-tree.

Tasting: supple and fresh, fine and tender

Ageing: from 2 to 4 years - Temperature: cool, 12° C

To be served with sea food and cooked fish