



Terrain :

Located above Corgoloin on very hard ground.

Varietals :

100% white Chardonnay on rootstock 101-14 or 161-49. Small yields.

Soil :

Clay and limestone. The terroir of Cote de Nuits was mainly reserved for red wines, but for a few years now Chardonnay has been developing successfully (following the trend of the whole of Burgundy where 55% of the wines are now white). The quality of the wines, dry and round at the same time, correspond well with what consumers are looking for today.

Plantation :

Density : 10,000 plants per hectare. Yields limited to 55 hl/ha. Average age of vines : 15 years

Vinification :

Programmed pneumatic pressing and slow, cold fermentation (between 10° and 16°).

Regular stirring of the lees ensures the autolysis of the yeasts and develops the roundness. Malolactic fermentation as early as possible. Bottling in spring after light filtration in Kieselguhr.

Characteristics :

Nose: Very developed from the first taste. Citrus notes, acacia flower, and pears.

Palate: Beautiful roundness with a slightly mineral tone, like the Corton Charlemagne (whose vineyard is geographically close) evolving towards almond, fresh butter, and hazelnut.

Alcohol by Volume: 13.2%

Pairings :

Ideal with fish and shellfish, it is also perfect with white meats, and strong cheeses. It should be drunk chilled but not iced (12°).

This wine is best drunk young (one to two years after harvest). But it will keep for up to five years, evolving significantly but remaining very pleasant.