We were delighted to discover this impeccable producer of Kimmeridgean Chardonnay at reasonable prices. We think that you will be, too.

WineWise Code	FAG-CBV17
Country	France
Region	Burgundy
Color	White
Alcohol by Volume	13
Acidity	3.5
Residual Sugar	0
Closure	Natural Cork
Annual cases produced	4500
Varieties	100% Chardonnay
Destemming	3%
Fermentation vessel	Barrel
Fermentation duration	2-3 weeks
Aging method	Barrels
Aging duration (months)	8
Filtered?	Yes
Fining agents	Bentonite
Yeast	Cultured
Lees Contact or Stirring	Contact
Malolactic	Yes
Added Sulfur	Yes, 38ppm
Vineyard Name	Chablis/Burgundy
Soil Type(s)	Calcerous
Elevation (meters)	300
Vine age (years)	35
Vine Yields hl/ha	55
Farming practices	Sustainable
Grape Picking	Hand-harvested

WineWise Notes:

There is real grandeur in this 1er Cru from a privileged old vines plot. Intense without being big, salty and long on the palate. 2017 shows its pedigree here, and the oak élevage is discreet to an extreme.



