

SITUATION

Bourgogne

LEVEL

AOC régionale

COLOUR

White

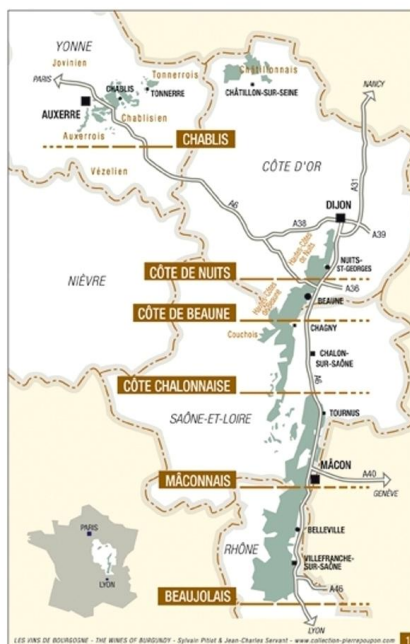
VARIETAL

Chardonnay



VINEYARD AND TERROIR

Our Burgundy Chardonnay Secret de Famille is produced with vines mainly located in Côte d'Or region only, around extremely well-located vineyards on the outskirts of the villages well-known for their white wines (St Aubin, Meursault, Puligny-Montrachet, a little from the Hautes Côtes,...)... We treat these wines as if it was grand cru or premier cru from the Côte de Beaune where the yields are low of course, with perfectly appropriate ageing and most of all, we pride ourselves on demonstrating that a truly great wine can be crafted from a blend of "simple" Burgundy appellations.



KNOW-HOW AND CONVICTIONS

Work on the vines

Our approach to viticulture serves as a reference for our partnership winemakers. Their vines are monitored by our teams with the same rigour as our own. This long-term partnership enables us to set precise objectives with the winemakers, particularly regarding the health of the vines, yields and grape maturity during the harvesting period.

Vinification

This wine is produced from purchased grapes or from pressing must, which is the primary juice obtained from grapes pressed by our partnership winemaker. To bring out the best in this appellation, we vinify this wine in temperature-controlled stainless steel vats. The vinification in the stainless steel vats preserves all the freshness, fruity and floral characteristics of the chardonnay. Achieved with selected or indigenous yeasts, alcoholic fermentation lasts for 5 to 6 weeks.

Ageing

Ageing is carried out mainly in stainless steel vats in order to preserve the fruity and floral characteristics. We provide a touch of French oak to give the wine a discreet and well-blended woodiness.

PLEASURE AND SHARING

Tasting notes

Our Bourgogne Chardonnay Secret de Famille the discreet use of oak during the « elevage » reveals a fresh nose of white fruits and floral aromas. Naturally balanced, the wine shows creamy texture and a lingering finish.

Serving suggestions

Veal cooked in a creamy sauce would be perfect pairing as well as a grilled sole.

Serving and keeping

Serve at 12°C (53°F). Ideally should be drunk with the full fruitiness of its youth.