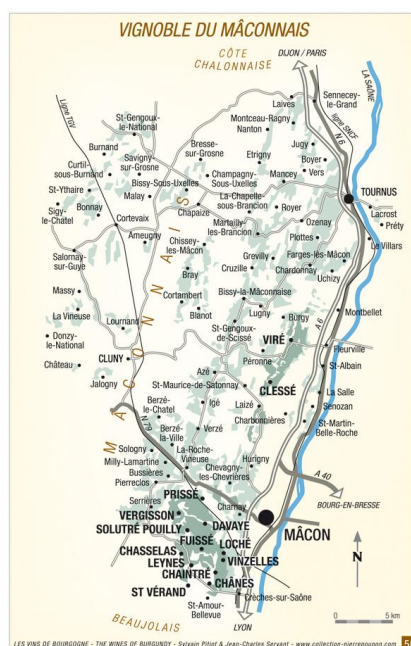


## VARIETAL

## Chardonnay



Our approach to viticulture on our estates 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.



#### KNOW-HOW AND CONVICTIONS

##### Work on the vines

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##### Vinification

This wine is produced from purchased grapes or by musts, which is to say pressed grapes from our partnership winemaker. To bring out the best in this appellation, we vinify this wine in temperature-controlled stainless steel vats. The vinification in vats preserves freshness and the fruity and floral characteristics of the chardonnay. Achieved with selected or indigenous yeasts but not aromatic, alcoholic fermentation lasts from 5 to 6 weeks.

##### Ageing

Ageing is essentially carried-out in steel vats to preserve freshness and the fruity and floral characteristics. In addition, we add a touch of French oak in order to give the wine a discreet and well-blended woodiness.

#### PLEASURE AND SHARING

##### Tasting notes

This Mâcon Villages has a lovely pale straw yellow robe. The nose exhales beautiful acacia and honeysuckle floral notes on a slightly mineral background. The mouth is lively, fruity and floral with a refreshing finale.

##### Serving suggestions

With a meal, this white Mâcon village will beautifully match shellfish, seafood and white meats. Savour it with scallops with hazelnut, creamed chicken or with stuffed peppers. As for cheese, we suggest dry cheese such as gruyere or goudas. Equally good with fruit or chocolate-based desserts.

##### Serving and keeping

Serve at 12°C.

Laying: Drink now or keep 3 to 5 years.