

Bourgogne Chardonnay

"Cuvée Valentine"

SOILS : Clay, silt, limestone and chalk

GRAPE VARIETY : Chardonnay

VINEYARD & TERROIR

This plot is located in Vezelay village, south-south-east facing this plot allows for optimal grape maturity. Its history dates back two millenia and we know that the Romans cultivated the vineyard even from the first century of our era. A tormented geology perfectly adapted for Chardonnay.

WINEMAKING & AGING

Traditional vinification process using indiginous yeast. The ageing process takes place in french oak barrels with 25% new oak for 12 months, followed by 8 months in elliptical cement vats on fine lees.

Tasting

- Dazzling gold colour with green reflections. Lively nose on notes of white fruit. A refreshing and mineral palate.
- Great as an aperitif, starters or a generous platter of aged cheeses
- Best served between 12 – 14°C