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Chardonnay
Burgundy Côte d'Or "La Combe" 2023

- Soil: Sedimentary and clayey soils deposited on a bed of Chassagne limestone
- Climate: Warm summers and dry autumns, wet springtimes are possible
- Profile of the parcel: Vines planted in 1983. Guyot pruning. Soil plowed without grassed rows. Fruit certified organic by Bureau Véritas France FR-BIO 10 Agriculture France.
- Vinification: Fruit harvested the mornings of September 6th and 7th 2023. Fermented and raised ten months in French oak barrel; 18% new oak. Finished in stainless steel. Bottled September 2nd 2024. Filtered, no fining. Alcohol 13.5% by volume.
- Volume: 23.18 hl for 36.15 ares (0.9 acre); 257 cases
- Tasting: This wine is still a little closed; we recommend opening it half an hour in advance or decanting. It will reveal a beautiful mineral amplitude with notes of white flowers and a slightly vanilla and discreetly woody background. Beautiful balance. Ideal with shellfish, roast poultry and scallops in cream sauce. Best served at 13°C when young. Keeps for five to seven years in good conditions.

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