

Depuis



1929

BOURGOGNE CÔTE D'OR CHARDONNAY



ACREAGE	0.5404 hectares
AGE OF VINES	15 years
VARIETY	Chardonnay
SOIL - EXPOSURE	Clay soil: vines located exclusively in the plain of Pommard
CULTIVATION	Guyot" pruning - reasoned viticulture
HARVESTING	Hand-picked: green harvesting, if needed: sorting, if necessary
VINIFICATION	Whole harvest pressing: maturation in oak barrels for 12 months - 25% new barrels
AVERAGE LAYING DOWN TIME	1 to 6 years
SERVING TEMPERATURE	8-12°C
FOOD AND WINE PAIRING	Oysters, mussels, charcuterie, Gruyère, goat cheese, red fruit desserts, apple pie

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