



BOURGOGNE BLANC

« Les Lormes »

Climat: les Lormes

Grape variety: 100 % Chardonnay

Harvest: Hand-picked

Ageing potential

3 to 5 years

Food and wine pairings

Starters, fish, white meats, and all types of cheese.

Serving temperature

10° to 12°C

Tasting notes

A pale, brilliant yellow colour with hints of green. The nose reveals a fresh and elegant wine, offering aromas of fresh fruits and freshly sliced citrus. On the palate, it is supple, with a lively and refreshing attack, featuring notes of fresh fruit and vanilla, and sometimes a subtle hint of oak depending on the vintage.



Vinification

The grapes are transported in crates from the vineyard to the estate. After sorting, they are gently crushed. Pressing is carried out in the purest Burgundian tradition, using a high-quality pneumatic press. Alcoholic fermentation takes place in stainless steel vats over approximately 8 days, after which the wine is racked.

Ageing

Aged for 12 months in oak barrels in our cellars, with regular lees stirring (bâtonnage), and partly in stainless steel vats. Malolactic fermentation is carried out during this time. Bottling takes place at the estate.