



BOURGOGNE BLANC

« Les Petits Prés »

Climat: Les Petits Prés

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 very bright pale yellow colour with subtle green highlights.

The nose reveals a fresh and elegant wine with aromas of fresh fruit and freshly cut citrus.

On the palate, it is smooth with a lively, refreshing attack, offering notes of fresh fruit and vanilla.



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.