



PHILOSOPHY

A contemporary Chardonnay that brings together all of the elegance and finesse that characterize the great white Burgundies, at a reasonable price. A cuvée boasting remarkable complexity through which we affirm our expertise in terms of the vinification, blending and knowledge of Burgundy's terroirs.

THE CUVÉE

The grapes selected for this cuvée originated from the finest Chardonnay terroirs in all of Burgundy: one third was sourced from the Côte d'Or (principally the Côte de Beaune and 10% from the Hautes-Côtes de Nuits) for elegance, one third from the heights of the Mâconnais (Igé) for ripeness and exotic fruit aromas and flavours, and one third from the Yonne in the Chablis region for minerality and freshness.

VINIFICATION AND AGING

The grapes were handpicked and thoroughly sorted in the vineyard in order to keep the healthiest bunches only. Grapes yielding from the Côte d'Or were left whole while pressed, then vinified and aged at our winery in barrels with regular stirrings – just as the great white wines of Burgundy are – so as to lend depth, structure and elegance to the final blend. The grapes from the Mâconnais and Chablis region were partly vinified in stainless steel in order to preserve their freshness and fruitiness. The final blend is true to the hallmark of our House.



TASTING NOTES

Lovely golden yellow in colour with an expressive nose redolent of fruity scents of pear and fresh apricot. A touch of brioche lends a subtle hint of sucrosity. These aromas are immediately followed by the mild scent of fresh almond and hazelnut. Citrus notes (bergamot) along with delicate floral aromas (narcissus) round out the nose. Lovely round, full start to the palate, supported by well-integrated acidity that lends tautness to the wine. Flavours of wild red fruit (strawberry) mingle with slightly tangy notes of pineapple candy. The finish boasts exceptional minerality, giving a pleasing impression of freshness. This is a superb easy drinking wine that is endowed with remarkable length.

