



Freshness and elegance



Grape variety: Chardonnay



Soil Structure: Clay and limestone



Vineyards: A blend of various young vine parcels with south-east, south and north-west exposure, elevation is 300 to 380 metres

Alcoholic fermentation, with naturally present yeast, at regulated temperatures to preserve aromas and freshness. Spontaneous malolactic fermentation occurs at the beginning of spring.

Matures 8 months on fine lees



Color: Pale gold



Nose: pronounced, sharp, citrus fruits and white flowers



Palate: Entry on palate is decisive, liveliness and minerality felt on the nose with a fresh and harmonious lemony finish