



## *White*

**0,77 Ha soit environ 6 000 Blles / an**



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### **TYPE OF SOIL :**

It is a clay limestone soil, displaying a dominance of limestone covered by a layer of rich clay with some stone.

### **GRAPE VARIETY - AGE OF VINE :**

All the famous Burgundy appellations come from the same grape-variety : « Chardonnay ». This parcel planted in 1995 is young but presents a real potential.

### **VINIFICATION :**

The grapes harvested with machines are pressed in order to extract the juice, which is after placed in a vat to a static racking of the must. The clear juice is lodged in barrels and in vat where it will be sowed in yeast to start off the alcoholic fermentation. The temperatures of fermentation are maintained between 16 and 19°C in order to obtain aroma of youth. After 10 days of fermentation, the wines are racked and put in cellar.



### **MATURING :**

Wines stay in cellar during 12 months where it undergoes a second fermentation, malolactic fermentation which allows a stabilising of the wine structure. These wines spend all their maturing in oak barrels, 30 % of new ones to give them the necessary balance. This fermentation finished, wines are prepared to bottling.



### **CHARACTER OF THE WINE :**

Nice yellow with a light gold tint, brilliant and limpid. It is young character introduces a nose with a lot of promises such as exotic fruits mixed at a peach flavour and a touch of toasted nuts. This wine is well balanced between the acidity and the structure, rich, pleasant and concentrated. Long at the end, enhanced by a pinch of honey and mint.

After few years of maturing in bottles (3-7 years), you will discover this unknown "terroir".

### **PRESERVATION and ADVICES of SERVICE :**

White wines thanks to their good mellowness, need not to be served too cold ; a temperature closed to 13°C is advised. The previous uncorking of 1 to 2 hours is also advised.

The tulip-glasses apply themselves perfectly to the service of COTE de NUITS VILLAGES wines.

### **GARNISH :**

It will be a good marriage with cooked fish, for example a cod fillet with vanilla or pie, but also for an aperitif.



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