



CLIMAT & TERROIR

Unique white appellation from Côte de Nuits, this white Marsannay is a blend of 5 plots like Clos de Jeu and Les Favières.

Operated vineyard surface: 2.6 hectares

Appellation: Marsannay

Soil: brown limestone, Premeaux limestones (Au Quartier), Ostrea acuminata marls (Les Grandes Vignes)

Grape variety: Chardonnay

Exposure: East/South-East

Location: mid-slope

VINIFICATION & AGEING

Harvest: manual harvest followed by a manual sorting

Vinification: after a pneumatic pressing of the whole grapes and twelve hours of static clarification, the berries start their alcoholic fermentation at a low temperature.

Ageing: in new oak barrels (20%) as well as in oak barrels of one to four years, on its lees with regular push downs.

Time of ageing: 10 months in oak barrels then 6 months in a tank

TASTING

Complex nose on white flowers, citrus and yellow fruits'aromas. Generous palate with a perfect balance and a nice length.

Food & wine pairings: Ideal as an aperitif, with gougères or grilled king prawns

Cellaring potential: From 5 to 10 years

