



PREMIER CRU - 100% CHARDONNAY

Supply:

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- Grapes harvested by hands in open-work crates. If necessary, a careful sorting is proceeded.

- Slow pressing of the whole bunch in a pneumatic press.
- The juice of the last press is separated from the free run-juice.
- The juice ferments in stainless-steel vats after settling.

- Ageing in stainless-steel vat during 8 to 10 months.

2023 stands out as one of the hottest years in Burgundy, even surpassing 2022. The grapes were harvested at perfect maturity. The wines are very aromatic with notes of yellow fruits mingling with flower hints. The palate is ample and full-bodied. They combine generosity, freshness, and finesse, with a climate that enhances the terroirs without overpowering them. Like 2022, the 2023 vintage is expected to be highly appealing.

A fresh and straightforward wine, typical of Chablis. Clear, straw-yellow colour, with green reflections. The complex and mineral nose reveals flavours of citrus and white flowers. Clear-cut impression on the palate. Nice balance between texture and mineral sensations; a wide palette of aromas: citrus, vegetal notes such as asparagus or artichoke; even hints of a marine environment.

Cellaring: Optimal consumption: 3 to 8 years **Ageing potential:** 10 years **Tasting temp:** 53°F



Terrific aromatics pop from the glass: pear peels, bergamot, passion fruit and chalk. Velvety in texture on the palate, this has well-placed, bustling acidity and a fine layer of powdery tannins. Frédéric said this was the last fruit to be harvested, yet its tension and rigor are invigorating. What a lovely wine this year!

