



## PREMIER CRU - 100% CHARDONNAY

**Supply:**

**Harvest:**

- 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.

**2024 Vintage:** Challenging weather conditions left their marks on 2024 harvest, yet thanks to meticulous grape sorting and precise vinification, we achieved wines of remarkable quality, though in limited quantities. The extended sunshine through mid-September gave the white wines a beautiful balance, revealing aromas of fresh fruit and citrus, delicately mingled with hints of almond and white blossom. Elegant and refined, they offer both freshness and purity on the palate.

Powerful, rich, rounded and mineral wine. Brilliant yellow colour. Elegant and complex nose. The aromas are reminiscent of citrus as well as white flowers. The wine is harmonious on the palate and develops a nice structure.

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

