



GRAND CRU - 100% CHARDONNAY

Supply:

The site is located on the right bank of the Serein River, which flows through Chablis and its region. Located in the north west corner of the Grand Cru slope. It has a remarkable south east exposure and the steepest slope of all the Grand Crus.

Harvest:

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

Vinification:

- 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 is transferred to an existing wine barrel (or older) after a little settling.

Ageing:

- The alcoholic fermentation and the ageing is being processed in oak barrels (500 litres, no new barrels) during 12 to 15 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.

Tasting note by Véronique Boss-Drouhin:

A delicate and ample wine, easy to appreciate. The pale yellow colour is very pure, with light green reflections. On the nose, floral aromas of acacia harmonize with vegetal notes of fern and coriander. The aromas on the nose are amplified when the wine is in the mouth, together with new notes of orange or lemon marmalade. It has a soft, round, well balanced body. The aromas of fruit are enhanced by intense mineral notes evolving towards a slightly smoky flavour. Beautiful length on the aftertaste.

Service

Cellaring:

Optimal

consumption:

4 to 10 years

Ageing

potential:

15 years

Tasting temp:

55°F

