PUR CHARDONNAY

GRAND CRU «LA CÔTE»

Grape variety :
100% Chardonnay, provenant des communes de Cramant, Avize.

Harvest :
2021

Vinification :
2/3 Vinified in oak barrels and aged in these same barrels for 10 months having already been used for 1 to 2 years by our Burgundian colleagues from Meursault, Puligny Montrachet and Chassagne Montrachet), 1/3 vinified and aged in temperature-controlled stainless-steel vats. Blending of wines from these 2 winemaking methods, all things being equal. Malolactic fermentation.

Dosage :
5 gr/liter

Liquor made from vinified juice and aged in barrels for 18 months

Tastings :
The attack on the palate is rich and greedy with a beautiful underlying freshness. There is a warm profile accompanied by a subtle note of eucalyptus that completes the aromatic bouquet. A balanced finish that leaves a pleasant residual freshness. It ends on a fair balance between residual freshness and greed.

Awards :

2025 Decanter WORLD WINE AWARDS SILVER

90 POINTS

LE GUIDE HACHETTE DES VINS 2026

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