BOURGOGNE LES CRENILLES

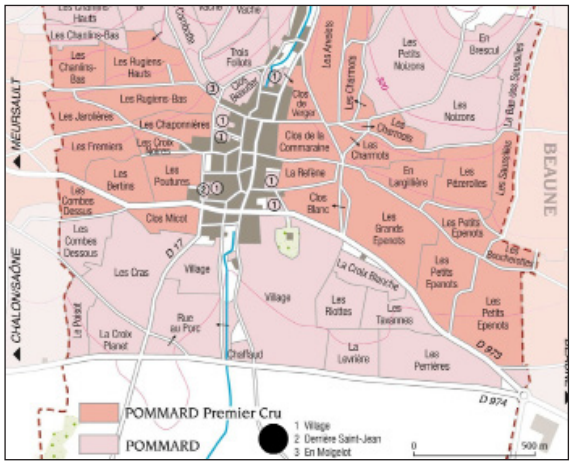
VINEYARD

GRAPE VARIETY: Chardonnay
EXPOSITION: The plot is located in the Pommard area in the flat part.
SOIL: Clay and limestone
SURFACE: 0,90 hectare
VINEYARD AVERAGE AGE: 30 years
AVERAGE PRODUCTION: 7 500 bottles

VINIFICATION

HARVEST: Manual and sorting.
VINIFICATIONS: 25% traditional fermentation in oak barrels and 75% fermented in thermoregulated stainless steel vats.
MATURING: 25% in oak barrel, no use of new oak and 75% in stainless steel tanks for 10 to 12 months.

TASTING

«Light golden color. An easygoing bouquet with hints of pear. And apple blossom. Quite round in the mouth, the finale reveals tropical flavors.»

FOOD & WINE PARING:
Sushi, sashimi, shrimp tempura, tuna tataki.
AGING POTENTIAL: 1 to 4 years
SERVICE TEMPÉRATURE: 10° - 12°C