



DESCRIPTION

A wine of great finesse, distinguished and elegant. The colour is pure and bright, with light glints of white gold. The aromas evoke trees in bloom and white flesh fruit, like white peaches. With age, the aromas evolve towards almond and lightly grilled dried fruit. On the palette, there is a sensation of fresh silkiness. Long and persistent in the aftertaste, ending on an exceptional wealth of flavors, both floral and fruity.

VINIFICATION

Pressing: very slowly to respect the fruit. Juices from the very last pressings are not used. No yeasts or enzymes are used. The wine goes directly into barrels after débouillage (decanting of white wine to reduce sediment). Type: in barrels (25% in new oak). Length: 12 months. Origin of the wood: French oak forests.

ADDITIONAL INFORMATION

Grape variety: Chardonnay
Brand: Joseph Drouhin
Country: France
Region: Côte de Beaune
Color: White
Category: Wine
Flavor profile: Powerful, Rich, Full Bodied