



# BOURGOGNE LES CRENILLES

## VINIFICATION

HARVEST: Manual and sorting

VINIFICATION: 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

TASTING NOTES: 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: Charcuterie platter, burgundy snails, goat cheeses.

AGING POTENTIAL: 1 to 3 years.

SERVICE TEMPERATURE : 10-12°C

## VINEYARD

GRAPE VARIETY: Chardonnay

EXPOSITION: The plot is located in the Pommard area in the flat part.

SOIL: Clay and limestone

SURFACE: 0,90 hectares

VINEYARD AVERAGE AGE: 30 years

AVERAGE PRODUCTION: 7 500 bottles

