

SAINT-AUBIN

Chardonnay



CARACTÉRISTIQUES

VINIFICATION ET ÉLEVAGE

Grapes are harvested by hand and put in small cases in order not to damage the fruits. Grapes are pressed softly, they ferment in oak barrels produced by our cooperage. 1/3 are new barrels. Aging usually lasts 15 months on fine lies before bottling.



TEMPÉRATURE DE SERVICE

12-14



POTENTIEL DE GARDE

5 to 10 years, depending on the vintage

