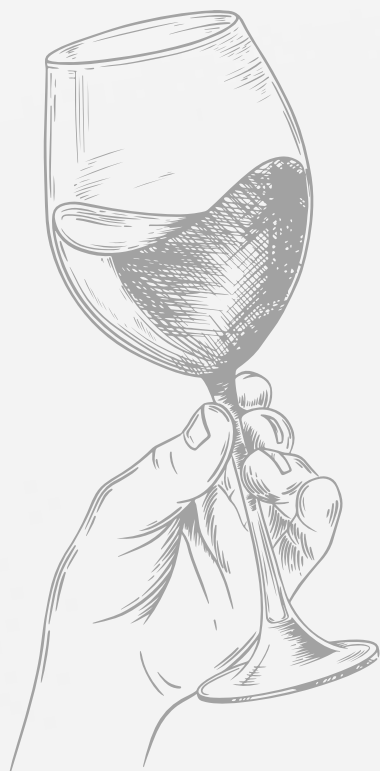


Olivier Tricon

CHABLIS



# BOURGOGNE CHARDONNAY

**Burgundy Chardonnay** highlights this grape variety which is now universal. It is a wine of initiation, opening on AOC Villages, Premiers Crus and Grands Crus.

## TECHNICAL INFORMATION

**Grape variety:** Chardonnay 100%

**Soil:** Kimmeridgian

**Situation:** west / south-west

**Average age of the vines:** 20 years

**Vinification:** slow pressing to respect fruit, juice selection, alcoholic fermentation, malolactic fermentation, clarification by filtration, storage in stainless steel vats for 9 months and final filtration.

## TASTING NOTES & FOOD PAIRING

Pale yellow with green tints. Expressive nose combining white-fleshed fruit notes and a touch of gunflint. Rounded, ample, harmonious palate offering up the same quality nose aromas then flowing into a trace of spice. An enjoyable wine for white meats - starters like Mussel cassoulette, Cold colin, Poultry or veal Blanquette.

## AWARDS

Millésime 2018: • **Silver Medal**, Sakura 2019  
• **Silver Medal**, Sakura 2020  
• **Gold medal**, Gilbert&Gaillard 2020

Millésime 2019: • **Gold medal**, Gilbert&Gaillard 2020



**Serving temperature:**  
10°C/50°F



**Cellaring:**  
1 to 3 years