GRANDS VINS DE BOURGOGNE

RAVAUT PIERRE

BOURGOGNE "CHARDONNAY"

GRAPE VARIETY:

100% CHARDONNAY

VINIFICATION:

Manual harvest with selective sorting.
Direct pressing, settling in stainless steel vats then alcoholic fermentation between 15° and 18° C.

AGEING:

The wine is aged in French oak barrels (made by local coopers), for 10 months. Malolactic fermentation, then fining, if necessary, before bottling.

TASTING NOTES:

Aromas of pear and sweet almonds. Good acidity, freshness and roundness in the mouth.
A wine to be drunk within 5 years.

TERROIR:

Located at the foot of the hill, limestone subsoil with marl and clay topsoil.

PRODUCTION:

3,500 bottles

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