



Bourgogne – Côte de Beaune



100 % Chardonnay

GREENWOOD

FINE WINE

Est. 1997

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This terroir is at the beginning of a slope, set between the Chassagne quarry and Montrachet hill. The soil is rich in limestone. A great deal of limestone scree from the erosion of the bedrock.

*The Vines are around forty years old and are tended using integrated, **eco-friendly techniques**; the pruning style is single Guyot, leaving long fruit canes and budding one eye in two, resulting in well-balanced, well-ventilated bunches of grapes. The plot is tended using **biodynamic techniques**, following the lunar calendar. Regular tilling of the soil.*



VINIFICATION & AGEING

The **grapes** were hand-picked into shallow cases on September, sorted on a sorting table and taken directly to a pneumatic press. Pressing of the whole bunches lasted 2½ hours. The juice ran into stainless steel vats to settle at room temperature for 12 hours. Then, the must was funnelled into barrels for alcoholic fermentation. Alcoholic fermentation took a month. For maturing, the wine was divided as follows: **one new oak 22,80 Hl wooden tank for 15 months, without stirring up**. Drawn off the lees via a tap, the wine was protected from air and put in a stainless steel vat where it rested and rounded out for two months. Light filtration before bottling.



TASTING

Nose: straight, pure, hints of orange skins, very much primary aromas. Second nose will tend to toastiness, praline and citrus.

Palate: full in mouth, pure, a bit salty with a nice tension in mid palate. The wine is rich, creamy and nicely matured.



WINE & FOOD PAIRING

This wine goes well with seafood and grilled fish.
Serve at 12°-14°C.

