## Régionale



# **BOURGOGNE CHARDONNAY**



### About the vintage:

This vintage 2020, produced in relatively complicated conditions and context for all, was marked by a historical precocity, from the bud to the harvest. The result is absolutely exceptional and remarkably classic. The maturities sometimes arrived on their own timing, just like the flowering season: choosing the date of the harvest required cold blood as well as patience! The peculiar conditions of this vintage have generated new and quite unique balances. The white wines are fruity and express a nice aromatic complexity, with very nice acidities. The red wines stand out for their incredible color! They are concentrated and have character while keeping a nice freshness that offer gourmet profiles with a focus on black fruits

#### TERROIR

The majority of vines are planted in the 1980's, this cuvée is from some of our best plots of Chardonnay grapes.

#### VITICULTURAL PRACTICES

Organic vine-growing. Mechanical work of the soil. The vines are trained in single guyot, keeping one long cane and one spur per vine, one budding every two eyes, in order to obtain well ventilated and beautiful grapes.

#### VINIFICATION

Grapes harvested by hand in crates, sorted on a sorting table if necessary and conveyed directly to the pneumatic press. Pressing of whole grapes for two and a half hour. The juice from stainless steel vats settles at 12 degrees overnight. Then the must is directly transferred to barrels to achieve alcoholic fermentation (traditional Burgundy vinification).

#### **AGEING**

18 months ageing on lees, including 10 months in oak barrels (Burgundy 228L barrels and 1HL barrels).

## GREENWOOD

FINE WINE

Est. 1997

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# **BOURGOGNE CHARDONNAY**



2014

**WINE ENTHUSIAST** 

Roger Voss (January 2018)

88pts

2015

**WINE ENTHUSIAST** 

Roger Voss (January 2018)

88pts

2017

BETTANE & DESSEAUVE 16/20 2020

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