

➤ **Technical sheet for cuvée « Âme de terroir »**  
**Chardonnay Grand Cru Brut**



**Informations :**

- **Denomination :** Grand Cru
- **Crus location :** Chouilly
- **Cuvée from a single plot :** Yes
- **Vintage :** Non-age
- **Average vines age :** 45
- **Grapes proportions :** Chardonnay 100 %
- **Harvest :** 2017
- **Vinification in tank :** Yes
- **Wooden vinification :** No
- **Malolactic fermentation :** Yes
- **Tirage performed under cork stoppers :** No
- **Cellar :** 24 months
- **Dosage :** 7,2 g/l → Brut
- **Specifics :** Tartaric stabilization

**Description**

This Chardonnay grape variety comes from Chouilly location characterized by a chalky and mineral soil. Its light and fresh nose reveals aromas of citrus. Its delicate mouth highlights its salty side and its minerality. This high-end wine is defined by its lightness and discreet notes.

This *Blanc de Blanc* is to be served as an aperitif or at the beginning of a meal, especially on a seafood or oyster platter.