



UN VIN GASTRONOMIQUE

This wine has lovely buttery, fruity mineral notes. It is dense, precise and mineral on the palate.

It comes from an old vineyard planted on the north face of the Solutré rock in a place called "En Pommard".

100 % Chardonnay

Manual harvest.

Vinification 100 % in barrel.

Service temperature : between 12°C and 14°C

Potential of keeping : 10 years

Food and wine pairing: lobster, seafood pot-au-feu (seafood and vegetables with broth), blanquette (veal stew with a white sauce)

