



AN INTENSE AND COMPLEX WINE

The palate is dense, chiselled, with depth and minerality.

This wine comes from an old vineyard planted on the emblematic Rock of the Solutré. In toponymy, "Au Vignerais" is a derivative of vines, indicating that this hillside has been home to vines for a very long time. Noteworthy feature: there is a cadole (dry-stone hut) at the bottom of the plot.

100 % Chardonnay

Manual harvest.

Vinification 100 % in barrel.

Service temperature : between 12°C and 14°C

Potential of keeping : 15 years

Food and wine pairing: sauté of Saint-Jacques, cooked foie gras, Bresse poultry with morel mushrooms, Comté cheese.

