



AN EXPRESSIVE AND SUAVE WINE

This complex wine has notes of yellow tropical fruits (mango). The palate is full-bodied with a fresh finish.

It comes from the blend of two complementary plots: “Aux grands champs” an early terroir located in the hamlet of Pouilly giving the complexity of the aromas, “Au Rompay” a high altitude and stony terroir located on Mont Pouilly giving elegance and freshness.

100 % Chardonnay

Vinification in vats, aged for 9 months

Bottled on July 2, 2024, 4451 bottles

Service temperature : 10 and 12° C

Aging potential : 5 years

Food and wine pairing: appetizer or cocktail bites, avocado with shrimps, grilled prawn skewers.

