



## A GASTRONOMIC WINE

**This wine has beautiful mineral and toasted hazelnuts. The palate is dense and precise.**

It comes from an old vine planted on the north face of the Solutré rock in a plot called "En Pomard".

100 % Chardonnay

Handpicked harvest

Vinification 100 % in oak barrel, aged for 11 months

Bottled on September 7, 2024, 2026 bottles

Service temperature : between 12°C and 14°C

Aging potential : 8years

Food and wine pairing: lobsters, grilled fish, poultry and white meats.

