

# Mâcon Charnay AOP blanc

## « La Charmone »

The age of the vines : an average age of 25, locality name « La Charmone »

The soil : mostly clay and loam soil.

Traditional vinification: mechanical harvesting, thermal controls fermentation vats which are before Christmas. (No sulphite added during vinification)

The wines remain on the lees in vats until bottling in Juny for the vintage 2023.  
(9000 bottles)



# Bourgogne Blanc AOP blanc « Vieilles Vignes »

**The age of the vines** : The estate's oldest Chardonnay plot, dating back more than 70 years, located in the commune of Charnay.

**The soil** : The plot is situated on the plain, on fairly rich, silty, clay-limestone soil

**Vinification**: Mechanical harvesting takes place very early in the morning, followed by skin maceration for 12 hours on the fresh grapes, protected from the air, followed by traditional vinification with temperature-controlled fermentation and ageing in oak barrels for 10 months until June 2024, for the vintage 2023 (6000 bottles)



# Saint Véran AOP blanc

The age of the vines : a plot of Chardonnay aged 35 ,

The soil : This cuvée comes from a Chardonnay plot planted in a place called 'La Côte Rôtie' in the commune of Davayé, located halfway up the Roche de Vergisson hillside, facing the rising sun , on very stony clay-limestone soil from the Jurassic period , allowing the Chardonnay grape variety to express itself optimally in a blend with younger vines from the 'Les Combes' locality on deeper soil.

Traditional vinification: mechanical harvesting, thermal controls fermentation vats which are before Christmas. (No sulphite added during vinification)

The wines remain on the lees in vats until bottling in June for the 2023. (11000 bottles)



# Pouilly Fuisse AOP blanc

The age of the vines : a plot of Chardonnay aged 35 ,

The soil : This vine comes from a Chardonnay plot planted in a place called 'La Maréchaude' in the village of Vergisson , located halfway up the Roche de Vergisson hillside, exposed to the rising sun, on very stony clay-limestone soil dating from the Jurassic period, allowing the Chardonnay grape variety to express itself optimally

Traditional vinification: Manual harvesting, temperature control, fermentation in vats and before the end of the alcoholic fermentation , transfer in new oak barrels until June 2024 (No sulphite added during vinification)

The wines remain on the lees in barrels until bottling in July for the 2024. (600 bottles)

