



# Chardonnay : 2ha

*Protected Geographical Indication Coteaux des Baronnie*

## History.

This vintage comes from the oldest Chardonnay vines on the estate. The plot is located on the ruins of an ancient Roman villa. A complex Roman irrigation network was discovered when the vines were planted. When you walk through the plot, you can still find pieces of tiles from the old building.

## Geo climatic situation.

- Mediterranean climate, semi-continental, hot and dry (Drôme Provençale)
- Altitude: 450 meters
- Exposure of the plots: south-facing slopes
- Terroir: clay-limestone, marly

## Production notes.

- Grape variety: 100% Chardonnay
- Planting: 2.50m by 1m or 4000 plants/ha
- Training system : trellis with 4 wires, (1.40m of vegetation)
- Pruning : double cordon 5 spurs, 10 buds
- Leaf removal: 1 side, east facing
- Integral mechanical tillage

## Harvest.

- Harvest begins around September 10th.
- Production: 45 Hl/ha, depending on vintage

## Wine making.

- Pneumatic pressing with juice selection
- Cold settling
- Fermentation at 18°C
- Malolactic fermentation on lees
- Conservation 5 months on fine lees
- 20% aged in oak barrels for 9 months
- Vacuum bottled at the estate with our bottling machine
- 12,000 bottles put on the market

## Tasting.



Clear with green hues, with delicate aromas of white flowers, linden, green apple and banana. Balanced palate where freshness blends with elegance.



Serve as a pre-dinner drink. Pairs well with grilled fish, shellfish and seafood, mild cheese and dessert. Serving temperature 10 °C to 12 °C. Best enjoyed after 5 years on.

