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# WINE SHEET

## CHAUDE-ECUELLE

### Coteaux Bourguignons Chardonnay

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## The wine

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**Classification:** Regional

**Color:** White



## The vineyard

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**Grape variety:** Chardonnay

**Vineyard size:** 1.30 ha

**Age of the vines:** 30 years old

**Soil type:** Clay and limestone, with an east exposure

**Other information:** The vineyard is worked traditionally, under the principle of reasonable farming. The average production of this cuvee is 10 000 bottles per year.



## Winemaking

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### Overview:

The grapes are pressed upon entering their cellar. The juice is left to settle and then racked to keep only the finest lees before the fermentation in stainless steel tanks or barrels, depending on the appellation. After the ageing, the wines are lightly filtered before bottling.

**Fermentation:** In thermo-regulated stainless steel tank

### Ageing details:

Aged in stainless steel tank, on fine lees

10 months