

THE VINEYARD

Varietal	50% Chardonnay 50% Prié (Blanc de Morgex)
Altitude	850 - 1100 m asl
Vineyards of provenance	2 parcels - in Municipalities of Saint Pierre and Morgex
Average yield per hectare	90 q
Soil	sandy moraine
Fertilizers	natural manure, green manure
Treatments per year	3 times max (phytopharmacological)
Weeding	mechanical
Planting year	1999
Density	> 10000 vines / hectare
Trellising	Cordon de Royat

IN THE WINERY

Cool Maceration	12 hours
Aging	80% in stainless steel, 20% in French barrique with bâtonnage
Re-Fermentation	36/48 months on lyes
Degorgement	first decade of November
Annual production	2000 bottles

TASTING NOTES

Vintage	2014
Eye	pale brilliant yellow
Nose	scents of extreme pleasure start with great fragrance; immediately become broader and more complex, with hints of peach and rennet apples and toasted almonds
Mouth	rich and complex on the palate, assures long persistency in the mouth through a minerality never absent, clear identity of the Valley

Glass

