

*Maison
Anselmet*

VALLÉE D'AOSTE
CHARDONNAY ÉLEVÉ EN FÛT DE CHÊNE

VARIETAL: Chardonnay 100%

PARCELS: 2, in the towns of Saint Pierre and Villeneuve

PLANTING YEAR: 1989

ALTITUDE: 800 - 900 m asl

SOIL: Sandy moraine

DENSITY: 8,000 - 10,000 vines / ha

VINE TRAINING: Spurred cordon

YIELD PER HECTARE: 9 t

VINIFICATION: In oak barriques

AGING: 18 months in French barriques (pièces) with bâtonnage

ALCOHOL CONTENT: 13.5%

TASTING NOTES: Intense and brilliant straw yellow. On the nose, aristocratic woody hints of spice, vanilla and butter, showing a clear Burgundian ancestry. Palate of solid structure, remarkable pulp and absolute technical definition, showcasing the refined and integrated use of the barrique in the elegant smoky hints that embellish a finish with a full and persistent flavor.

