



Cuvée Allier



It is an honour to grow Chardonnay in such a privileged area. Cold summer nights which bring freshness and delicacy, days warm enough for perfect ripening. The ripening process is slow, like a well-made stew.

When the time for harvesting finally arrives and the must has been extracted, it is taken to oak barrels for fermentation. But not any old oak will do. We have always sought out wood that respects our grapes, an oak which harmonises and never overpowers. A French forest supplied us with the answer: the forest of Allier, whose elegance and refinement provided the touch of distinction that our exquisite Chardonnay deserved.

Varietal content:
100% Chardonnay

Pre-fermentative skin maceration.

Alcoholic fermentation in Allier oak barrels.

Aged in barrels for 5/7 months on its own lees with frequent bâtonnages.

Carefully fined, cellulose filtered.

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