At each step, uncompromising quality. Only the best for excellence lovers. Our signature for over 250 years.

**Varietal**

100% Chardonnay

**Tasting notes**

Colour : gold with green tints, brilliant and clear.
Nose : elegant, mineral with flowery, vegetal undertones enlivened with a honey notes.
Palate : pure, fat, with with nuances of hazelnuts and grilled almonds. A rich, luscious wine.

**Food and wine pairing**

The perfect accompaniment for quenelles, shellfish, fish, frogs' legs, white meats in a cream sauce, whitebait, poached poultry, sweetbreads...

**Serving suggestions**

Serving temperature: 10 to 12°C / 52°F.

**Ageing potential**

3 years and more

**Origins**

A Mâcon-Villages appellation grown in 4 villages (Fuissé, Solutré-Pouilly, Vergisson and Chaintré). The vineyards extend over 750 hectares and produce only white wines.

**Vinification and maturing**

Vinification in temperature-controlled stainless steel tanks, followed by partial maturing in oak barrels for 10 months, 20% new oak.

**Vintage : 2014**

After three years of low yields, this vintage marks the return to normal, although there were a few disparities in some areas. In the springtime, the 2014 vintage looked like being an early one and the vines profited from the hot and dry weather, which indicated an abundant harvest and healthy vines. The harvest nonetheless was affected in some places by shatter, when certain flowers do not develop into fruit. During summer, the Bourgogne winegrowing region was hit by violent hailstorms. The damage was very considerable in some places, particularly in certain appellations on the Côte de Beaune and around the village of Lugny. For some of these vineyards, this was the second or even third consecutive year they have suffered in this way, seeing their hopes of a good harvest destroyed in a matter of moments. In summer, the sun appeared to have gone on vacation elsewhere, and the advance gained at the start of the cycle was soon lost. However, despite the wet and chilly weather, maturation began to gather pace at the end of August. The sun returned along with a northerly wind during the first few days of September, providing ideal conditions for optimum ripening and ensuring the grapes remain in good health. The Bourgogne winegrowing region, like France's other winegrowing regions, experienced a few pockets of sour rot. But this occasional phenomenon was localized and was an exception in an otherwise very healthy year. The harvest began in mid-September, in the sunshine and in good humor. The grapes brought into the wineries were ripe, healthy and aromatic, and promising wonderful cuvées…