Séduction
PAR CÉDRIC GUYOT
RÉCOLTANT-MANIPULANT

Tranquille Blanc

CHARDONNAY

The Vineyard

Terroir: Plot Les Grands Puits « La Celle Sous Chantemerle »

Grape variety: Chardonnay

Area : 0.71 Ha

Soil type: Limestone clay

Average age: 40 ans

Pruning type: Chablis

La cuvée

Harvest : manual (06/09/23 au 13/09/23)

Vinification : 100% MLF produced during AF on lees

Blending : 100 % Chardonnay 2023

Tirage : 09/2024

Aging : 78 % « 8 months on oak barrels »

Total acidity : 3.6 g d'H2SO4/litre

Alcoholic degree : 11.95 %

Bottling: 533 bottles (750 ml)

tasting

The eye: Brilliant gold color with green highlights

At nose: Complexity between yellow fruits, brioche, and candied fruit

In mouth: Beautiful acidity, fresh fruits, mandarin, and woody notes

Serving temperature: 8° - 10°

In accompaniment

Ideal as an aperitif, but also served with white fish, pan-fried scallops, or mature Comté cheese.

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