

Caroline Parent Bourgogne Chardonnay

CAROLINE PARENT



BOURGOGNE CHARDONNAY

100% Chardonnay
2 hectares vineyard
Limestone/Clay
Planted between
1957 and 2019
90 % Guyot and 10% Royat

Sustainable methods
including selective pruning
to optimize yield and
vigour, along with drastic
crown suckering, adapted
leaf pulling, green harvest if
needed, & ploughing of the
soils.

Winemaking

The clusters of grapes arrive at the winery in small cases, and in air-conditioned trucks. They are sorted manually then pressed. They are put in barrels where first occurs the alcohol fermentation, then malolactic fermentation. No stirring of the lees.

Maturing is done for 12 months in oak barrels with few new barrels. Large barrels of 600 l (demi muids) are used. Racking and fining ensue. Then 4 to 6 months in vats.
No batonnage

Environmental credo

Organic or sustainable viticulture adapted to the local terroir conditions.

Bee protection protocols.

No Carcinogenic, Mutagenic, Reprotoxic products (CMR) used in the winemaking.
Indigenous yeasts. Premium natural corks coated with beeswax instead of silicon.

Tasting notes

An attractive nose of citrus, floral and white fleshed fruit aromas. Round palate and nice flavors. Clean, dry and midly finish. Lovely !