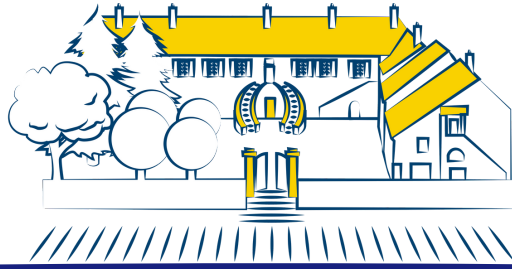


# DOMAINE DE L'ÉVÊCHÉ



## BOURGOGNE CÔTE CHALONNAISE

2022

### GRAPE VARIETY

Chardonnay

### TERROIR

AOC : Bourgogne Côte Chalonnaise

"Climat" En Reviller in St Denis de Vaux

Clay-limestone soil on slopes enclosed by dry stone walls.

Area : 1,5 ha

Average age of vines : 30 years

### WINEMAKING AND AGEING

Harvest date : 6 September 2022.

Mechanical harvest with sorting, light pressing then cold settling.

Alcoholic fermentation and ageing in stainless steel vats.

100% malolactic fermentation.

Filtered and bottled on 4th August 2023.

Alcohol content: 13%.

### TASTING

Mirabelle plum, blossom, pear, pink pomelo and pineapple are the top notes of this very demonstrative, slightly exotic fragrance. On the palate, the very ripe fruit is enveloped in a lovely fatness, enhanced by flavours of bitter orange peel, aromatic herbs and bitter almonds. On opening, it gains in salinity and precision. A wine for pure pleasure.

### SERVING IDEAS

Aperitif, scallops, cheese platters and delicatessen meats.

Ideal temperature: 12°C

To be enjoyed until 2028.

