

# DOMAINE DE L'ÉVÊCHÉ



Chardonneret élégant  
Robert Jossier  
1914

## REVILLER

2022

### G RAPE VARIETY

Chardonnay

### T ERROIR

AOC : Bourgogne Côte Chalonnaise  
"Climat" En Reviller in St-Denis-de-Vaux.  
Sloping clay-limestone soils surrounded by dry stone walls.  
Surface: 1.5 hectares  
Average age of vines: 30 years

### W INEMAKING AND AGEING

Harvest date: 06 September 2022.  
Mechanical harvest with selection, light pressing, cold settling and transfer to barrels.  
Alcoholic fermentation and ageing in 500 litre oak barrels (30% new) for 11 months.  
Malolactic fermentation 100% complete.  
Light filtration and bottling on 3 August 2023.  
Alcohol content: 13%.

### T ASTING

The wine has a beautiful golden colour and exudes aromas of yellow fruit, fresh mushrooms, chalky earth and white truffles. From the attack, It has a full and spherical taste, which is both round and chiselled, leaving a chalky sensation on the palate. The finish has light bitters of candied lemon, making it precise, fresh and sunny. The wine has a modern touch and its fullness highlights the terroirs of the Côte Chalonnaise.

### S ERVING IDEAS

Aperitifs, roast poultry, fish terrines, grilled salmon, boiled curd cheeses.  
Ideal temperature: 12°C  
To be enjoyed until 2028.

