



TERRE DE GENÈSE COTEAUX CHAMPENOIS

Raised in oak barrels

Lands : Montgenost

Plots : Derrière l'Eglise

Grape varieties : 100 % Chardonnay

Type of soil : clayey limestone

Average age : 50 years

Harvest : 2023

Aging : Grown for 12 months in our oak barrels from our woods of the « Traconne forest ».

Alcohol degree : 11%

Bottling : bottle (750 ml)

Tasting :

The nose opens on a beautiful woody expression, accompanied by delicate notes of vanilla, light caramel, butter and brioche, which give the wine a warm and gourmet dimension.

In the mouth, there are aromas of refined pastry, with a creamy vanilla cream and an exotic hint of coconut, bringing a touch of sweetness and complexity.

The structure of the wine is well defined and straight, offering a nice tonicity and a pleasant length. This wine seduces by its balance between aromatic richness and freshness, for an elegant and harmonious experience.

Certifications :

- . High Environmental Value Exploitation since 2016
- . Sustainable viticulture



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