

## Why "En Vercheres"?

In Vercheres means « beautiful land », this place is the name of the plot where grow ou oldest feet of Chardonnay (35 years old), on the hillsides of Clochemerle. Discover the mineral, almost Burgundian notes of this characterful cuvee. To taste now or to let evolve over three years.

**Grape variety:** Chardonnay

**Soil :** Granitic **Exposure :** South

## **Tasting**

Fresh attack on white pepper, beautiful structure in the mouth, tone and elegance at the rendezvous.

Delicate notes of grapefruit deliver a mouth-watering and stimulating mouth.

Wine of gastronomy to associate with a fario trout and fennel emulsion, scallops creamy sauce with orange scent ... or with a beautiful fish just grilled ...

## Vinification

- Manual harvest with sorting if necessary
- Alcoholic fermentation at low temperature and over time (10 months)
- A small proportion (15%) of the cuvée is high in new barrels (gentle heating)
- Bottled on the estate by us

