



Chardonnay

Cuvée penitents is made from vines whose age is between 12 and 16 years. Yield: 42 hl / ha. Harvesting is carried out in crates of 400 kg. All the grapes are sorted using a sorting table and transported by conveyor belt into the press (pressing whole grains).

Wine country hills Charitois.

Température de service:

10 ° C to 10 ° C as an aperitif or for tasting and 12 ° C to 14 ° C as an accompaniment to food.

Surface:

12 ha

Cépage:

Chardonnay

Exposition:

South Southwest

Géologie:

Soil: chalky clay

Basement: Kimmeridgian

Densité de plantation:

It is 8500 vines per hectare. All new plantings are carried out between 9000 and 0000 10 foot knowing that the vineyards of the Coteaux Charitois is usually planted at 6,666 vines per hectare.

Viticulture:

The vines are pruned in single Guyot or cord Royat. Since 2005, the vineyard is in conversion for organic and biodynamic in the greatest respect for the land and plant.

Vinification:

Sequential pneumatic pressing. Racking at a temperature below 10 ° C for about 48 hours. Fermentation takes place in vats for 90% and the rest in oak barrels, with temperatures between 18 ° C and 23 ° C. Aged on lees for a period of 6 to 8 months. The production of the Penitent Cuvée represents approximately 70 000 bottles. The bottling is done by us on the property.