



Chardonnay Vin de France Éric Louis

2023: an amazing harvest!

The 2023 summer ranks in the Top 4 hottest summers since 1900. Behind 2003 and 2022, it narrowly equals the summer of 2018. We were lucky enough to have small providential rains at strategic moments (during flower, veraison and just before the ripening). These rainfalls, although low, made it possible to supply the vines with sufficient water. Spared by spring frost and hailstorm, we got a full harvest. We don't like to say that a harvest was outstanding because the term "outstanding" is used so much that it almost loses its unusual character. However, the 2023 harvest is unique compared to other harvests. It was "out of the ordinary" as the conditions were optimal: good yields, good health... As the health of the grapes left nothing to worry about and as the ripening was quite heterogeneous between plots... we chose to wait for THE ultimate moment, THE perfect moment where acidity, sweetness, maturity, taste of grapes and absence of vegetal notes.



GRAPE VARIETY

100% chardonnay



TERROIR & FARMING

Our chardonnay blossoms on chalky-clay soils.



WINEMAKING

As soon as the grapes are picked, they are conveyed to the pneumatic press in order to preserve their aromatic potential. Then, we proceed to the cold settling and the alcoholic fermentation, which extends on 4 weeks in thermoregulated stainless steel tanks. Then, the wine ages on fine lees until springtime. We don't allow the malolactic fermentation to happen and we don't use any oak barrels because we want to preserve the freshness.



TASTING NOTES

Fresh and gourmand chardonnay...

With its magnificent subdued yellow colour with a subtle glint of green, this chardonnay is dominated by the aromas of fruits such as citrus, yellow fruits like peach and subtle hints of white flowers. The palate is wrapped, balanced and elegant combining with a zesty freshness.



WINE & FOOD

Serve between 10°C to 12°C

Food & Wine pairing : You can enjoy it by itself. It matches perfectly with fishes and poultry.

Aging potential : 2 years depending on the vintage.



Courtesy of BIVC