





MONT DE SENE

BOURGOGNE CHARDONNAY

Blend: 100% Chardonnay

Terroir: 2 acres on limestone soil

Elevation: 754 - 984 feet

Farming: 100% manually harvested, upon arrival at the winery the grapes are directly pressed without crushing. After a light settling the

musts are directly placed into barrels.

Aging: Matured for 12 months, 50% in vats and 50% in barrels.

Bottled: At the winery

Tasting notes

TASTING: Colored with golden-green reflections, the nose and mouth reveal aromas of apple with a dominant suppleness and a discreet acidity. There is a long aftertaste.

AGING POTENTIAL: 7 years

SERVING TEMPERATURE: 55° F

FOOD AND WINE PAIRING: Fish, poultry, aperitif.





