



Côtes du Jura blanc 2022

Grapes : Chardonnay 100 %

Wine making process : Stainless steel tank, controlled temperature 18/20 °C then aging 1 year in tank on fine lees after malolactic fermentation

Tasting : Yellow-green colour, tangerine nose, citrus peel and orange blossoms, in the mouth the whole is full, tasty and shows a dazzling freshness

Wine and food pairing : cheese, fish meunière, grilled chicken

Availability : 75 cl

Keeping : 3 to 7 years,

Service : 10 - 12 °C

