

BOURGOGNE CHARDONNAY

TERRE D'EDEN

2022



In 2021, Aurélien BERTHELON winemaker and co-president of the winery was awarded the AB label. He works daily to develop a more sustainable and environmentally friendly viticulture by combining modern practices and values of yesterday and today.

Terre d'Eden is the expression of this approach, a return to the sources, a preservation of the fauna and flora and a sustainable perspective for the future.

COMPOSITION - PRODUCTION

TERROIR : Limestone soils.

GRAPE VARIETY : 100% Chardonnay

VINIFICATION : Manual and mechanical harvest –Direct pressing –Settling –Low temperature fermentation (15°C) –maturing on fine lees in amphora and oak barrels of 500 litres for about 8 months.

TASTING

This Burgundy expresses well the personality of the chardonnay. Light notes of white fruits and flowers enhance the fresh and sustained mouth with a nice tension.

APPEARANCE : Green yellow with golden shades.

NOSE : Open on floral and fruity notes.

MOUTH : Soft, fine and with a nice minerality.

SERVICE

FOOD & WINE PAIRINGS : Aperitif, Asian specialities and goat cheese.

SERVING TEMPERATURE : 11°-12°

AGING POTENTIAL : 2 - 3 years

