

# DOMAINE DE L'ÉVÊCHÉ



## CLOS DE L'ÉVÊCHÉ 2024

### G RAPE VARIETY

Chardonnay

### T ERROIR

AOC : Bourgogne Côte Chalonnaise  
"Climat" : Clos de l'Évêché Monopole  
Clay-limestone soil.

Average age of vines 10 years.

Vineyards since the end of the Middle Ages, the "Clos de l'Évêché" extends around the property.

### W INEMAKING AND AGEING

Harvest date: 20 September 2024.

Mechanical harvest with selection, light pressing, cold settling and transfer to barrels.

Alcoholic fermentation and ageing in 50% new oak barrels for 10 months.

Malolactic fermentation 100% complete.

Light filtration and bottling in August 2025.

Alcohol content: 13%.

### T ASTING

With a beautiful golden colour, its aroma is minty and fresh, evoking both white flowers and rubbed stone, making us forget it is a wine. Its attack is crispy, with a delicate and lively touch. Teasing the palate, with a ripe pineapple finish, it gains amplitude while remaining straightforward, like a stony path leading us to the summit. As always, it has a beautiful presence, and this vintage is no exception to the rule.

### S ERVING IDEAS

Appetizers, verrines, roast poultry, cooked-curd cheeses.

Ideal temperature: 12°C

To be enjoyed until 2030.

