

DOMAINE DE L'ÉVÊCHÉ



CLOS DE L'ÉVÊCHÉ 2025

GRAPE VARIETY

Chardonnay

TERROIR

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.

WINEMAKING AND AGEING

Harvest date: 31 August 2025.

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 on 10 August 2026.

Alcohol content: 13 %.

TASTING

With its golden colour and aromas of white truffle and spices, this wine is explosive! The magic of fermentation has worked its wonders; the grapes have been transformed into a wine with a fiery, sunny, robust and earthy character. A salty, spicy finish with hints of curry. Once opened, it's a delight of roundness, energy and fullness, but be warned, it's addictive!

SERVING IDEAS

Canapés, verrines, roast poultry, assorted cheeses.

Ideal temperature: 12°C

To be enjoyed until 2030.

