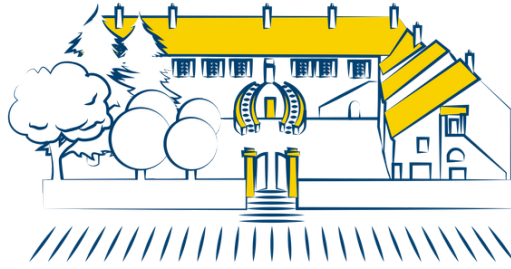


DOMAINE DE L'ÉVÊCHÉ



BOURGOGNE CÔTE CHALONNAISE 2025

GRAPE VARIETY

Chardonnay

TERROIR

AOC : Bourgogne Côte Chalonnaise
"Climat" En Reviller in St Denis de Vaux
Clay-limestone soil on slopes enclosed by dry stone walls.
Area : 1,5 ha
Average age of vines : 30 years

WINEMAKING AND AGEING

Harvest date : 2 & 3 September 2025.
Mechanical harvest with sorting, light pressing then cold settling.
Alcoholic fermentation and ageing in stainless steel vats.
100% malolactic fermentation.
Filtered and bottled on 10 August 2026.
Alcohol content: 13,5 %.

TASTING

With a pale buttercup colour, it offers a subtle, powerful and highly expressive bouquet of flowers and fruit, mirabelle plums and ground almonds. Full-bodied, generous and complex, it captivates every taste bud with its richness and precision. Refined ageing lends it some toasty notes on a lingering finish. Seductive and inviting, it is, in itself, an invitation to feel good.

SERVING IDEAS

Aperitifs, cheese and charcuterie platters, scallops, poultry.
Ideal temperature: 12°C
To be enjoyed until 2029.

