

# DOMAINE DE L'ÉVÊCHÉ



*Chardonnay élégant  
Robert Joussier 1914*

## REVILLER 2024

### G RAPE VARIETY

Chardonnay

### T ERROIR

AOC : Bourgogne Côte Chalonnaise  
"Climat" : En Reviller in St-Denis-de-Vaux.  
Sloping clay-limestone soils surrounded by dry stone walls.  
Surface : 1.5 ha  
Average age of vines: 30 years

### 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 500 litre oak barrels (30% new) for 10 months.  
Malolactic fermentation 100% complete.  
Light filtration and bottling on August 2025.  
Alcohol content: 13%.

### T ASTING

With its beautiful, deep green-gold color, it releases a very delicate aroma of grapefruit, spices, and lilies. The attack is precise, giving way to a complex, full-bodied juice with a lovely patina. It's like biting into a fresh butter brioche with a hint of lemon; it has zest, energy, and a lively, crisp character. Such a presence will grace many occasions!

### S ERVING IDEAS

Aperitifs, roast poultry, fish terrines, grilled salmon, boiled curd cheeses.  
Ideal temperature: 12°C  
To be enjoyed until 2029.

