

DOMAINE DE L'ÉVÊCHÉ



*Chardonnay élégant
Robert Joussier 1914*

REVILLER 2025

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: 2 & 3 September 2025.

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 10 August 2026.

Alcohol content: 13,5 %.

T ASTING

Its golden colour, with green highlights, exudes aromas of fresh greenery, nature and freshly-rained soil. A pure, creamy juice, rich in fruit, blends subtly with mineral and woody notes. The finish lingers with the oiliness of green olives and the crispness of the fruit. Both energetic and enveloping, its gentle strength caresses the palate, in a spirit of pure indulgence.

S ERVING IDEAS

From aperitifs to desserts, there are endless pairing possibilities.

Ideal temperature: 12°C

To be enjoyed until 2030.

