

DES LYRES DE CHARDONNAY 2024



👑 APPELLATION
IGP Coteaux de l'Auxois

👑 GRAPE VARIETY
100% Chardonnay

👑 SOIL
Clay and limestone

👑 VINIFICATION
Fermentation in stainless steel tanks and
oak barrels

👑 AGEING
In stainless steel tanks and oak barrels

👑 AVERAGE AGE OF THE VINES
25 years old

👑 YIELD
45 hl/ha

👑 AGEING
5 years

👑 SERVING TEMPERATURE
10°C

SITUATION

On the hillsides of Auxois, at an altitude of 300m and at the edge of the Morvan, our vines planted in Lyres enjoy a favorable south / south-west exposure and are exclusively harvested by hand.

TASTING AND FOOD PAIRINGS

The Des Lyres de Chardonnay is a powerful and complex wine at the same time. Aromas of citrus and white flowers accompanied by a nice length. Its lively and frank mouth will reveal a vanilla touch on the finish.

It can be paired with fish in sauce, white meats, or hard cheeses.