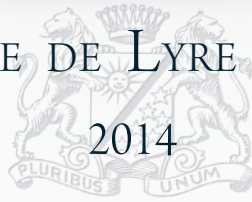


## QUINTESSANCE DE LYRE CHARDONNAY



2014

👑 APPELLATION

IGP Coteaux de l'Auxois

👑 GRAPE VARIETY

100% Chardonnay

👑 SOIL

Silty clay.

👑 VINIFICATION

Stainless steel tanks.

👑 AGEING

12 months on fine lees.

👑 AVERAGE AGE OF THE VINES

25 years old.

👑 YIELD

48 hl/ha.

👑 AGEING

4 years.

👑 SERVING TEMPERATURE

10-12°C.

### SITUATION

After experiencing the splendour of the Court of Versailles, this vineyard extending over nearly 5,000 hectares in 1830, was damaged by the phylloxera and world wars. Since then forgotten by time, the Auxois is now reviving through fruity and fine wines. Located between Montbard and Semur-en-Auxois, our Coteaux de l'Auxois vineyard extends over 10 hectares. The vines are pruned in lyre style and enjoy beautiful south to southeasterly exposures in the communes of Villaines-les-Prévôtes and Viserny.

### TASTING AND FOOD PAIRINGS

The Chardonnay gives the Quintessence de Lyre 2014 an open and delicate character with notes of citrus and white flowers. This is the ideal companion for fish and white meats.



*Quintessence de Lyre*

CHARDONNAY

COTEAUX DE L'AUXOIS