



SAMUEL BARON

Grape variety: Chardonnay
100%

Age of vineyard: > 15 years

Terroir: Thésée and St-Romain on clay-sandy and flint clay soils.

Size mode : Guyot simple

Tasting :

White, raw, fresh, aromatic and gourmet bubble, which can accompany aperitifs as well as fruity desserts. It can also be enjoyed on oysters and seafood platters.

Culture mode :

Vineyard in Organic Agriculture, using neither pesticide nor chemical fertilizer, vineyard grassed and cultivated under the row, contribution of organic manure from the decomposition of plant matter (leaves, grass).

Vinification :

Separation of juices during pressing. Cold clearing and alcoholic fermentation under controlled temperatures (18 to 20°C) in order to preserve the maximum of aromas. Growing on fine lees during the winter to refine the wine. Filtration on land, disgorgement and bottling.

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