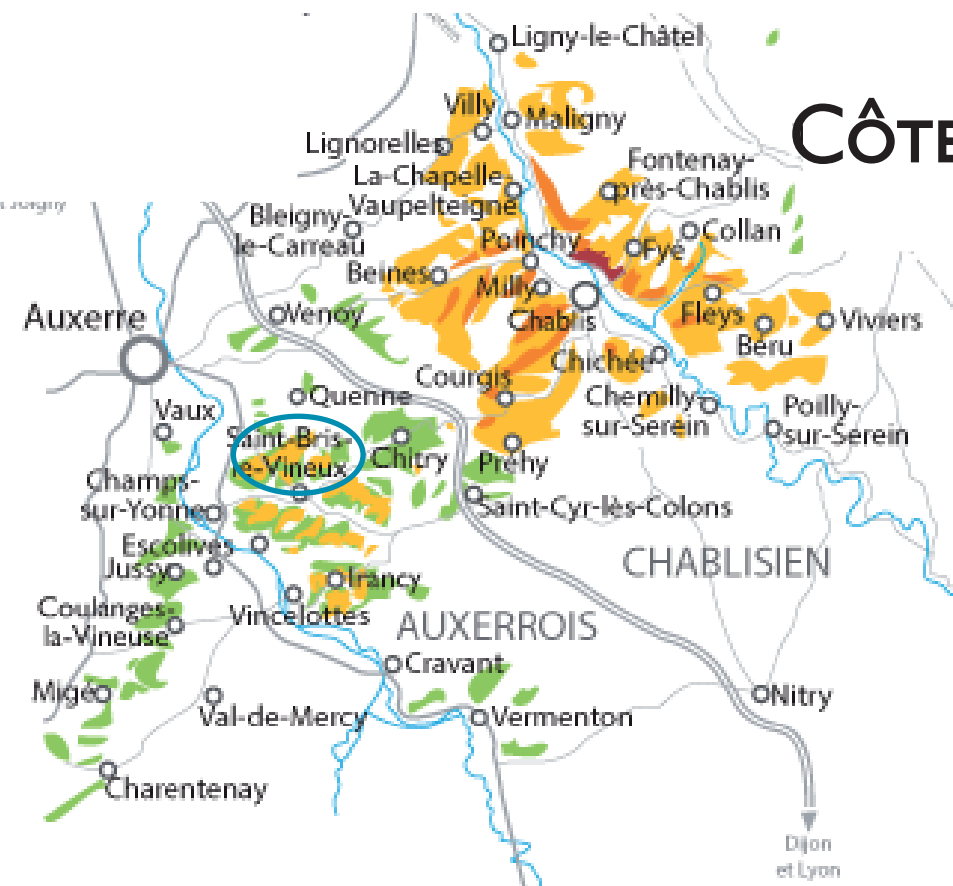


Les Malandes

BOURGOGNE

CÔTES D'AUXERRE BLANC



GRAPE PURCHASE

SURFACE: 1,03 HA (○) IN THE VILLAGE OF SAINT BRIS, EXPOSURE SOUTH-EAST

PLANTATION OF THE VINES: 1995

HARVEST: MECANICAL

VINIFICATION: 100% STAINLESS STEEL TANKS. ALCOOLIC FERMENTATION UNDER CONTROLLED TEMPERATURE (18°C). MALOLACTIC FERMENTATION.

AGEING: 4 TO 8 MONTHS IN STAINLESS STEEL TANKS.

TARTARIC PRECIPITATION: COLD STABILIZATION BY NEGATIVE TEMPERATURE AND FILTRATION WITH KIESELGUHR.

CLOSURE: PROCORK AND NOMACORK

TASTING NOTES: WHITE FLESHY FRUIT, LIVELY, PURE AND RIPE