

Chardonnay VDF

Eric Louis

2025: our own "Big Five"

The African safari has its Big Five — buffalo, elephant, leopard, lion, rhinoceros. We now have ours too, with the 2025 vintage, worthy of the greatest "5" vintages, showcasing beautiful balance.

Despite modest yields caused by spring "coulure" and summer drought, every step of the harvest took place under optimal conditions.

The result: generous and harmonious white wines. August's heat, softened by late rains, helped preserve an ideal pH, offering freshness, tension, and vibrant energy.

The reds expected to reach the summit. With a pronounced bouquet, well-managed tannic power, and remarkable aromatic clarity, these reds naturally stand alongside the finest vintages ending in "5."



Grape variety: 100% chardonnay.



Terroir: Our chardonnay blossoms on chalky-clay soils.



Vinification & maturation: As soon as the grapes are picked, they are conveyed to the pneumatic press in order to preserve their aromatic potential. Then, we proceed to the cold settling and the alcoholic fermentation, which extends on 4 weeks in thermoregulated stainless steel tanks.

Ageing The wine ages on fine lees until springtime. We don't allow the malolactic fermentation to happen and we don't use any oak barrels because we want to preserve the freshness.



Tasting: Fresh and gourmand chardonnay... With its magnificent subdued yellow colour with a subtle glint of green, this chardonnay is dominated by the aromas of fruits such as citrus, yellow fruits like peach and subtle hints of white flowers. The palate is wrapped, balanced and elegant combining with a zesty freshness.



Service: 10°C to 12°C

Food pairing: You can enjoy it by itself. It matches perfectly with fishes and poultry.

Ageing potential: 2 years depending on the vintage.

