

*First vintage 2019*



## Grape variety

100% Pinot Blanc

ABV 13,5%

## Soil type

High dark clay content.

The vineyards are located at an altitude of 130–140 metres above sea level, in the lower part of the southwestern slope of the Senetkh ridge.

## Weather conditions in 2023

Rainfall for the year was 870.8 mm, half of which fell in the two rainy months of February and September.

Duration of the frost-free period – 286 days.

The absolute minimum temperature for the year was -10°C.

The average temperature of the warmest month was +33°C (July to August).

## Harvest

Hand harvesting 28/08/2023

## Grape processing

Double sorting in the vineyard and on a vibrating sorting table.

## Fermentation and ageing

Delicate pressing in a Bucher Vaslin membrane press.

Fermentation proceeded for 16 days in a steel vat at a controlled temperature of 14–16°C.

Malolactic fermentation continued for two weeks after alcoholic fermentation.

The wine is matured and stabilised naturally in enamelled and stainless-steel vats.

Ageing on lees – 6 months.

Bottled 16/04/2025.

Produced 7,250 bottles.

## Tasting notes

Delicate aroma of sweet white flowers, peach and apricot, with a hint of buttercream. The taste of the wine is harmonious and balanced, with a long enveloping aftertaste.

**Serve at:** 8–10°C.

**Serve with:** light salads with cream sauce, asparagus quiche, quiche Lorraine, fish and vegetable stew, young soft cheeses.

