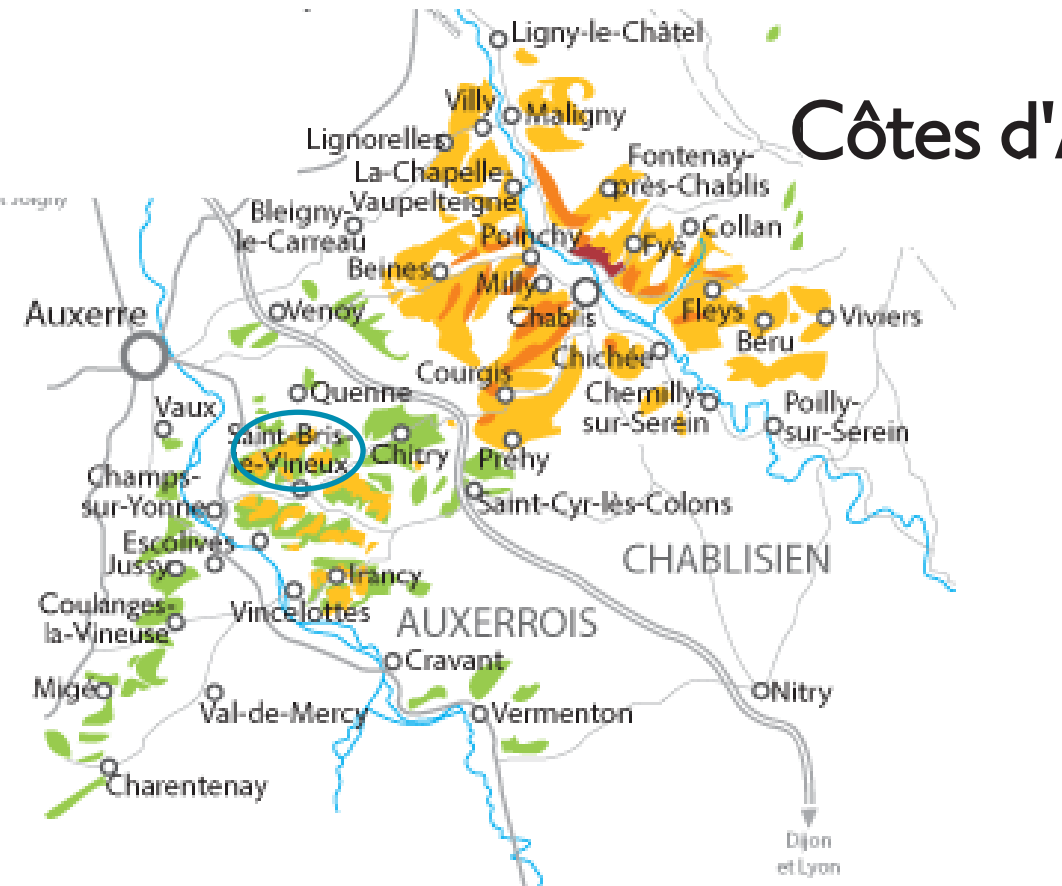


Les Malandes

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: Mechanical

Vinification: 100% stainless steel tanks. Alcoholic 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