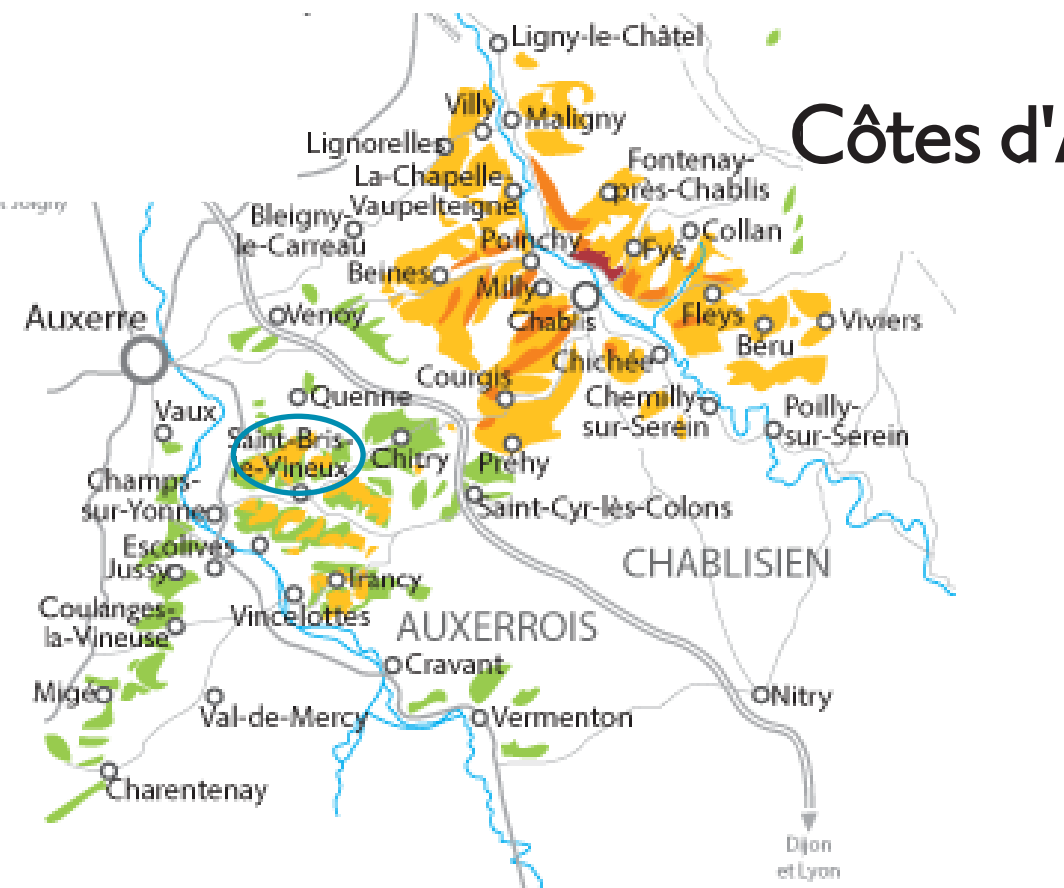


# Les Malandes

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:** Technical cork.

**Tasting notes:** white fleshy fruit, lively, pure and ripe.