



Marsannay

Chardonnay

In the vines

Grape selection from two parcels ideally located on the north-eastern slope of the commune of Couchey.

Viticulture

Guyot and Cordon de Royat pruning systems, mechanical ploughing, and the use of 100% organic fertilizers.

We use certified organic products and maximise manual work, including bud removal, shoot trimming, leaf removal, and green harvesting.

Soil management is carried out in a reasonable manner, with preventive vineyard practices aimed at reducing sulfur and copper treatments in the parcels.

Harvest

Hand-harvested in 20 kg crates, with sorting carried out directly in the vineyard.

In the glass

Grapefruit, apricot, and subtle notes of passion fruit. Saline and rounded on the palate, with concentrated fruit and fine balance.

Vinification

Vinification without additives, with ageing designed to preserve freshness and express the character of the terroirs.




 **Area**
0.60 ha

 **Planting year**
1972–1974

 **Average production**
1500 bottles

 **Grape variety**
100% Chardonnay

 **Aging**
50% matured in oak barrels and 50% in tanks.

 **Keep**
8–10 years

 **Best tasting time**
Around year 6

MICHEL NADDEF

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