



Paris blanc 2017

AOP, 1er Cru

Origin:	France
Quality grade:	AOP
Site:	vineyard selection
Normal	1er Cru
Classification:	
Site Type:	terraces
Varietal:	Chardonnay
Geographical	south east, south
Orientation:	
Sea Level:	120 - 250 m
Soil:	lime medium sub soil slate large sub soil



Weather / Climate

Climate: mediteranian

Cellar

Harvest: handpicked

Fermentation: large wooden barrel | used barrel

Maturing: 20 % | small wooden barrel | used barrel
80 % | large wooden barrel | used barrel | 6 - 8 month(s)

Data

Wine Type: Still wine | white | dry

Alcohol: 0 %

Certificates: Demeter

Allergens: sulfites

Drinking Temperature: 10 - 12 °C
Aging Potential: medium (8 years)
Optimum Drinking Year: 2018 - 2022

Awards

Robert Parker: 322

Wine Description

sehr gut