



LE VIEUX PIN

Équinoxe Chardonnay 2017

Équinoxe: equal day, equal night. Equal heat of the day, equal cool of the night. Equal old world, equal new world.

Many factors contribute to the greatness of this wine: low yields, old vines, cool microclimate, cool fermentation and ageing “sur lie” in the finest, most nuanced, French oak barrels. Severine cared for these barrels of wine like her own children and crafted a Chardonnay that is both nuanced and structured while remaining finessed. This is a wine that merits cellaring and will please the palates of those who gravitate to the legendary wines of upper Meursault hills in Cote d’Or.

RECOMMENDED FOOD PAIRING

Simple dishes: pan-fried trout or halibut with a side of garden vegetables works perfectly and allows this wine to show you everything it has to offer.

GRAPE VARIETY:	100% Chardonnay
REGION:	Golden Mile
VINEYARD:	90% Mercier, 10% Iversen
SOIL ORIGIN:	Alluvial Fan
SOIL TYPE:	Silt, clay, gravel and schist
AGE OF VINES:	Mid to late 20s
YIELD:	Average of 2.8 tons/acre
PRODUCTION:	75 cases
ALCOHOL:	13.60%
SWEETNESS:	Dry
AGING:	10 months in French Oak Puncheons, 90% new
BATTONAGE:	Twice a week in the first 4 months, then once every second week

