



# LE VIEUX PIN

## *Équinoxe Chardonnay 2018*

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 she would her 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: richness married with great acidity leading to a tense finish.

### 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.

GRAPES IN BLEND:	100% Chardonnay
GROWN:	The 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 4.8 tons/acre
PRODUCTION:	100 cases
ALCOHOL:	13.0%
SWEETNESS	Dry
AGING:	9 months in French oak puncheons and barrels, 80.5% new
BATTONAGE:	Twice a week for 9 months

