



LE VIEUX PIN

Équinoxe Chardonnay 2020

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 the upper Meursault hills in Cote d’Or: richness married with great acidity leading to a tense finish.

RECOMMENDED FOOD PAIRING

Meat-Based: Delicate dishes like pan-seared trout with lemon & dill or halibut cheeks with some garden vegetables pair incredibly well and allows this wine to show everything it has to offer.

Plant-Based: Light Salads on a warm summer day or a variety of roasted squashes with pinenuts would let this wine showcase itself very well.

GRAPES IN BLEND:	100% Chardonnay
GROWN:	94.6% Golden Mile Bench, 5.4% North Oliver
VINEYARD:	85.5% Iversen, 9.1% Mercier, 5.4% Eagle Bluff
SOIL ORIGIN:	Alluvial Fan
SOIL TYPE:	Silt, clay, gravel and schist
AGE OF VINES:	Mid 20s to early 30s
YIELD:	Average of 3.5 tons/acre
PRODUCTION:	55 cases
ALCOHOL:	13.1%
SWEETNESS	Dry
AGING:	11 months in French oak barrel, 45% new
BATTONAGE:	Twice a week for the first two months then one a week

