

LE VIEUX PIN

Équinoxe Chardonnay 2014

THE WINEMAKERS NOTES

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 majesty of this wine: low yields, old vines, cool micro climate, cool fermentation and ageing “sur lie” in the finest, most nuanced, French oak barrels. Severine cared for these barrels like her own children and crafted a Chardonnay that is both nuanced and structured. 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 vegetables works perfectly and allows this wine to show you everything it has to offer.

THE DETAILS

GRAPE VARIETY: 100% Chardonnay
REGION: Golden Mile
VINEYARD: Swenson
SOIL TYPE: Fluvial fan: clay and schist
AGE OF VINES: 23+ years old
YIELD: Average of 3 tons/acre
PRODUCTION SIZE: 94 cases
ALCOHOL: 13.5%
AGING: 8 months in French oak barrels, 26% new.
Battonnage of twice a week for first 3 months,
then once every two weeks for the last 5 months

