

# C.H.V.

## *parcellaire 2014* *chaillots hautes vignes*

Asuteteiler - Photos © H. Feuille

### Blend

100% Chardonnay. Harvest 2014

### Vineyard

Mid-slope «Chaillots» and «Hautes Vignes» plots, aged 40 years, ploughing under the vines and grass between the rows.

### Vinification

Fermentation in 228 l oak barrels. No malo-lactic fermentation. Use of gravity exclusively, not filtered, not fined, natural cold stabilization.



### Ageing

Minimum of 36 months on lees and 6 months after disgorgement.

### Analysis

Alcohol (% vol) : 12.06  
Total acidity ( $g/l H_2SO_4$ ) : 6.5  
Total  $SO_2$  (mg/l) : 65  
pH : 2.98  
Dosage (g/l) : 3.5

### Packaging

Case of 6 bottles (75 cl).

**CUVÉE LIMITÉE À 2056 BOUTEILLES \***

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\* limited edition : 2056 bottles