

LES SECRETS D'ANDRE



TECHNICAL SHEET

Pressing	« Cœur de cuvée »
Fermentation	100% oak barrel
Malolactic fermentation	half-done (50%)
Assembly grapes	50% Chardonnay, 50% Pinot Noir
Assembly years	100% of 2011
Bottling	on cork and clip in August 2013
Ageing	2 years in oak barrel
Production	645 bottles
Dosage	4 g/L of rectified concentrated grape must
Alcohol	12 % Vol.

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TASTING

Eye: The robe offers straw yellow reflections with a fine and abundant bubbling.

Nose: On the nose, subtle toasted notes come to us.

Taste: Burnt notes are confirmed on the palate. They coat refined and elegant flavors.

Wine & food pairing :

REWARD