

## LES SECRETS D'ANDRE



### TECHNICAL SHEET

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



Decanter 2017 silver medal



Wine enthusiast 2018 92/100