

SYMPOSION 2024



The last festive press from the harvest ! The grapes, after being picked, are crushed under foot, then pressed with a hand ratchet by all our harvesters.

Appellation : Mâcon Villages AOC

Grape Variety : Chardonnay

Alcohol : 12 %

Terroir : Clay-Limestone

Cultivation method : Vines worked in organic farming (certified by ECOCERT), plowed by horse, Guyot Poussard pruning, manual harvest.

Vinification : Single Barrel, aged for 10 months on fine lees in oak barrels. Native yeasts, unfiltered, unfined wine and bottled by us.

Number of bottles : 282 bottles

Millésime 2024 :

- Fermentation malolactique : Oui
- Levures : Indigènes
- Alcool : 12%
- Détails du vieillissement : 10 mois en fût de chêne
- Sulfites ajouté : 0 mg/L
- pH: 3.17
- Acidité : 4.07
- Date de mise en bouteille: 22/06/2024
- Nombre de bouteilles : 282
- Certification ECOCERT : Agriculture Biologique