



A unique, late-harvested delicacy that combines power and balance with a mouthful of honey and tropical fruit. The result of an encounter between a terroir and an exceptional grape variety.

LATE HARVEST « Vendange de la Saint-Charles »

TERROIR: Marnes kimméridgiennes

BEST SERVED AT: 10°C (50°F)

AGEING POTENTIAL: over 20 years

VITICULTURE & TERROIR

- **Late harvest**, from a plot of **Sauvignon blanc**, whose grapes are left to ripen when weather conditions allow it, in order to obtain grapes very rich in sugar
- Plot chosen on a **Kimmeridgian marls** terroir, a terroir composed of oyster and mussel fossils from the Upper Jurassic period (150M years old)
- **Hand harvesting** of the grapes to preserve the over-ripe berries from crushing and oxidation

WINEMAKING

- **Slow and careful pressing** to extract the precious juice concentrated in sugars
- Alcoholic **fermentation** carried out at low temperature in **Tronçais oak barrels** until the beginning of winter, then stopped to preserve the residual sugars typical of the cuvée
- **Resting in barrels for 15 months** before bottling

PAIRING

If it is very pleasant alone or with a mature cheese, this wine will also enhance a refined gastronomic cuisine.

Our gastronomic suggestions:

- *Foie gras poêlé et son confit de rhubarbe ;*
- *Une tranche de Fourme d'Ambert ;*
- *Coquilles Saint-Jacques à l'orange.*

TASTING

Eye	Old gold
Nose	Tropical and candied fruits, gingerbread and honey
Palate	Powerful, balanced and an exceptional length in the mouth

Our 'Vendange de la Saint-Charles' has an old gold color and releases aromas of tropical and candied fruits. Subtle notes of gingerbread and honey compliment this powerful and balanced cuvée, which offers a rare length in the mouth. A delight created by the connivance of the winemaker, nature and an exceptional terroir.