



## **DOLMEN 2020**

100% Chardonnay

I.G.P. Côtes du Lot

TAV = 12.5% vol.

Iconic of the estate, the Chardonnays exhibit a strong and distinctive identity. Since the 1990s, eminent soil microbiologists Claude and Lydia Bourguignon highlighted the similarity between certain areas of the Côte de Beaune and the prestigious sites of "Montaigne and Dolmen." These two superb plots, planted at high density with a clonal selection of magnificent Chardonnays, are true gems.

The Kimmeridgian limestone soils, combined with the altitude, are key elements that have allowed for the production of these great wines. The estate is now certified organic, and even the compost is produced on-site. Every aspect of viticulture and winemaking is designed to reveal the full potential of these exceptional Chardonnays. Every action taken at the estate has a specific purpose, with the ultimate goal of creating exceptional wines.

### **HARVEST**

Like the finest wines, the grapes are hand-harvested and placed in crates to limit compression, prevent oxidation, and enable swift transport to the cellar.

### **VINIFICATION & AGING**

After direct pressing in a pneumatic press, cold settling takes place in tanks, preserving the purity of the juice and offering increased length on the palate. The "Burgundian" fermentation occurs in 400-liter barrels, followed by extended aging of 10 months on the lees. This method imparts a rich and creamy texture to the wine while preserving the freshness and characteristic liveliness of the vibrant juice.

### **TASTING**

Dolmen 2020 reveals itself with a velvety and creamy texture, offering a remarkable balance between freshness and minerality. Aromas of citrus peel are followed by notes of chestnut and hazelnut, adding additional complexity. The wine is characterized by its impressive length on the palate.