



LE VIEUX PIN

Équinoxe Chardonnay 2019

Équinoxe: equal day, equal night. Equal heat of the day, equal cool of the night. Equal old world, equal new world.

Many factors contribute to the greatness of this wine: low yields, old vines, cool micro climate, cool fermentation and ageing “sur lie” in the finest, most nuanced, French oak barrels. Severine cared for these barrels of wine like her own children and crafted a Chardonnay that is both nuanced and structured while remaining fiensed. This is a wine that merits cellaring and will please the palates of those who gravitate to the legendary wines of upper Meursault hills in Cote d’Or: richness married with great acidity leading to a tense finish.

RECOMMENDED FOOD PAIRING

Simple dishes: pan-fried trout or halibut with a side of garden vegetables works perfectly and allows this wine to show you everything it has to offer.

GRAPES IN BLEND:	100% Chardonnay
GROWN:	The Golden Mile
VINEYARD:	90% Mercier, 10% Iversen
SOIL ORIGIN:	Alluvial Fan
SOIL TYPE:	Silt, clay, gravel and schist
AGE OF VINES:	Mid 20s to early 30s
YIELD:	Average of 3.5 tons/acre
PRODUCTION:	77 cases
ALCOHOL:	12.7%
SWEETNESS	Dry
AGING:	9 months in French oak barrels, 0% new
BATTONAGE:	Twice a week for 9 months

