

La Fleur de Boüard

CHARDONNAY



After careful plot selection, precise sorting in the vineyard and harvesting in small crates, the Chardonnay grapes are pressed directly, then vinified in French oak barrels and aged in these barrels for 10 months.

A wine with elegant fruity notes offering freshness and balance, combined with subtle oak and good length on the palate.



Appellation Vin de Pays de l'Atlantique

Estate area 3.45 hectares

Soils Sandy clay with iron oxide residues

Vinification Direct pressing under an inert atmosphere, 48 hours settling followed by cold stabulation, 15-day alcoholic fermentation

Blend 100% Chardonnay

Ageing 10 months in new and one-year French oak barrels, stirring of the lees

Production 20,000 bottles

Yield 40 hl/ha

Harvest dates 23/08/2022 to 05/09/2022

Château La Fleur de Boüard
12 route de Bertineau, BP 7, 33500 Pomerol