

Technical details  
**Pléiade**  
**2014 Late harvest (50 cl)**  
Vin de France

**Comments:**

Pléiade is a wine with aromas of quince and ripe white fruit compote and has a delicately smooth palate.

It offers a wonderful balance between sweetness and acidity, it's 50 cl of delicious freshness in the mouth.

Succumb to the charms of this 100% Melon de Bourgogne wine.

**Food pairing:**

As an aperitif

With a light pear or mango mousse dessert

Roquefort or foie gras

Serving temperature: between 11°C and 13°C

Cellaring time: 5 to 6 years

**Our cultural pairing:**

A haiku (a short poem originating from Japan) by Paul-Louis Couchoud (1879-1959)

*"For those who have left,  
For those who have stayed,  
The geese return"*

As a tribute to Denis Batard who planted this parcel, as a tribute to the unchanging character of nature, which dies and is reborn each year.

**GRAPE VARIETY:**

100% White Melon de Bourgogne

This cuvée: 1,000 bottles

Yield: 40 hl /ha

**TERROIR:**

**VINIFICATION:**

The grapes come from our oldest vines which were planted over 60 years ago on the heights of L'Inlière, a strategic location for raising on the vine.

At the end of September, we pre-prune the branch carrying the fruit, which helps the grapes to begin drying out naturally. This is done to allow the water from the grapes to evaporate by exposing them to air and sunshine, to achieve higher concentrations of sugar.

The fruit is then hand-harvested and carefully sorted, pressed and vinified in concrete tanks.

This technique requires the harvest to be carried out under perfectly healthy conditions, which is why we cannot guarantee that Pléiade will be produced every year!