



LA BOUCHE DU ROI

LA VOIE ROYALE – CHARDONNAY 2023

PLAINE DE VERSAILLES
IGP ÎLE-DE-FRANCE



SOIL

Nestled in the heart of the Plain of Versailles, the Bouche du Roi estate lies on limestone soils enriched with gypsum and flint from the Lutetian era. Positioned on the Beynes anticline at the edge of the ancient Grignon Sea, this site represents the world's most significant biodiversity reserve from the Paleolithic period, at an altitude of 144 meters.

PAIRINGS

Roasted lobster, Bresse chicken,
Parmesan risotto.

AGING POTENTIAL

10 years

VITICULTURE



VINIFICATION

Hand-harvested from the estate's finest parcels with meticulous sorting and gentle pressing. The first and last press fractions are separated for optimal management of acidity and bitterness. Both alcoholic and malolactic fermentations take place in ceramic eggs. Extended aging on fine lees imparts roundness, texture, and elegance.

TASTING NOTES

Radiant golden yellow. The bouquet offers apricot, candied lemon, and toasted hazelnut. The palate is rich yet vibrant, with a silky texture and a distinctly mineral finish.

SERVING TEMPERATURE

10-12°C

APPELLATION

Plaine de Versailles, IGP Île-de-France

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