

Between the rational and the natural

A Chardonnay from where the Loire meets the sea, aged in amphora. I envisioned this Chardonnay as lively, comforting, saline, digestible and appetite-awakening. Logos reveals itself in subtlety, purity and refinement. Its Greek name symbolises the rationality that structures the universe, discourse itself — a name that suits this wine perfectly, evoking the place the winemaker carves out for himself in the duality between rationality and nature.



The Vintage

2023, a vintage marked by contrasting climatic conditions between heatwaves and periods of persistent humidity. Ageing it 9 months in Tava amphora was the right call, preserving freshness and keeping the oxidative profile in check.

The Vine

Chardonnay 100%

Vallée de la Loire / Orthogneiss,
Guyot simple Poussard
Ecocert / Organic + Biodynamic practices
Harvested by hand

The Cellar

Direct press of whole bunches.
Pneumatic press.
Fermentation with native yeast only.
Aged in amphora for 18 months.
No fining, no filtration.

Total sulphites: 36 mg/l
Free sulphites: < 10 mg/l
Alcohol: 13 %
Vin de France

The Glass

The nose opens on fresh citrus, lemon zest, with hints of camphor. Swirl a bit and lovely notes of flowers, white tea and sage leaves join the party. The palate is lively and linear, carried by a light bitterness that gives this Chardonnay its freshness and finesse. Vegetal notes — green apple and gooseberry — pull the whole toward a sapid, mineral finish of great freshness.

The Table

Fish, seafood and poultry with fresh, vegetal notes that mirror those of the wine — citrus, herbs or green apple. Breton whelks. Fresh goat's cheese.

Serve chilled, around 8–10°C