

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 9 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