



BOURGOGNE CHARDONNAY - ÉLÉGANCE

Appellation : AOC Bourgogne Chardonnay

Grape variety: Chardonnay

Colour : White

Geographical location: Cultivated for centuries by Burgundians, the Chardonnay grape is the source of the reputation gained by the great white wines of the Côte de Beaune, Côte Chalonnaise, Mâconnais and Chablis. Vineyard located in Côte d'Or. The clay-limestone soils allow a full expression of Chardonnay.

Vineyard: 10 000 vines/hectare majority low-trained vines.

Vinification: The grapes are sorted and destemmed in order to guarantee maximum aromatic intensity in the fruit. The vatting period lasts for 15 days and is followed by a 3 to 5 days pre-fermentation maceration period at cold temperatures. This is followed by ageing period in oak barrels, including 10% new oak barrels.

Tasting: The nose discloses intense aromas of white fruits. The palate is fruity and elegant. The perfect introduction to the most prestigious Burgundian appellations.
Serve between 10 to 12°C.

Wine and food pairing: Toasted fish and seafood.

