

BOURGOGNE CHARDONNAY



TASTING AND SERVING SUGGESTIONS

Synthesis of finesse and freshness enhanced by the fruity that can bring Chardonnay, white Burgundy pleases delicacies and tender flesh: we immediately think of a fried river fish, a fish sea white sauce or hot crustaceans. It fits very well with hard cheeses like Comté, with which it shares the fruit. It can also serve as an appetizer.

LOCATION

Planted down the slopes of the famous "clos de la fortune", this chardonnay has the unique terroir of Bouzeron. Very assertive here, his personality is precisely distinguished. The valley of the river Dheune separates it from Santenay and it is a close neighbour of Rully and Chassagne-Montrachet. Its hillsides have seen human activity going back into the mists of time and the district has even given its name - Chassean - to a prehistoric culture, famous for its artwork.

VINEYARD

Côte Chalonnaise- Burgundy

GRAPE VARIETY(IES)

Chardonnay

EXPOSITION

South East

SOILS

Clay and limestone.

SURFACE

1 ha 35

VINES

35 years

WINEMAKING

Pneumatic press, slow and gentle pressing. Fermentation temperature maintained between 18° and 20°C to retain the original flavors of the grape.

AGEING

Pneumatic press, slow and gentle pressing. Fermentation in big oak barrels at controlled temperature.

