



BOURGOGNE CHARDONNAY

Situation

The AOC Bourgogne Chardonnay extends over the departments of Yonne, Côte d'Or and Saône et Loire. Bourgogne Chardonnay is a regional AOC, which means that the wines can be produced in all of the Burgundy region. This AOC represents half of the local production and covers almost 2000 hectares of area with strict criteria of vinification and elaboration, offering wines of high quality (yields/terroirs/production methods and local know-how). Thanks to the location of the vineyard, the wines of Burgundy can have an unique identity and remain the best terroir for Pinot Noir and Chardonnay.

Tasting

This wine has a golden yellow colour with green reflections. Citrus and peach aromas with hints of floral notes. On the palate, the wine is supple and round, with well balanced freshness and generous length.

How to drink and serve

Bourgogne Chardonnay should be served between 10° and 12°C, with fish or seafood, or cheeses such as Brie, Saint Nectaire.

Drink within 2 to 3 years.

Origin

Bourgogne, France

Grape variety

Chardonnay

Age of the vines

20 to 50 years

Soil

Clay and limestone

Wine-making

Fermentations take place in steel tanks with controlled temperature between 16° and 18° C, in order to develop the fruity aromas of the wine.

A six-month ageing on lees allows to bring a beautiful amplitude and roundness to the wine.

