

# BOURGOGNE CHARDONNAY



## GRAPE VARIETY

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100% Chardonnay

## SOILS / CLIMATE

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In Burgundy in the Yonne, on the edge of the Chablis appellation, on Kimmeridgian clay-limestone soils typical of the region. All the vines are on south or south-east-facing slopes. 5 hectares of vines for this 35-year-old appellation.

## CHARACTER OF THE WINE

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White Burgundy has an attractive golden yellow colour. It has a fresh, fruity, slightly mineral nose. It is very aromatic on the palate, with fruity notes (citrus and exotic fruit) and fine mineral flavours. It is full-bodied and long-lasting.

## SHELF LIFE

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It can be aged for at least 5 years.

## FOOD AND WINE PAIRING

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Ideal as an aperitif or with starters, it goes very well with shellfish, oysters and fish, as well as certain cheeses and white meats.

## OPERATING TEMPERATURE

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It is served at around 12°C.