



BOURGOGNE CHARDONNAY TRADITION

Appellation: Bourgogne Chardonnay Organic

Grape: 100% Chardonnay

Serving temperature : Between 11° and 13°.

Recommended aging: 2 to 5 years

Vinification :

Traditionally aged, with 1/3 in barrels aged for two years and 1/3 aged for three years. The remainder is aged in stainless steel vats, then blended two months before bottling.

Tasting notes :

Slightly golden, limpid and crystalline in colour, often with greenish tints. In Saône-et-Loire, notes of white flowers (hawthorn, acacia) and flint abound. On the palate, it is aromatic, delicate but not too light, full-bodied without being heavy, unctuous and firm, dry and caressing, round and fairly deep, not too structured but persistent.

Wine and food pairing :

In the mouth, Bourgogne blanc has the knack of making allies of opposites and this adaptability makes it indispensable when planning meals. Its sprightliness makes it a delicate and tasty pre-dinner drink while its wideranging and persistent aromatic spectrum (thanks to the Chardonnay grape) makes it a team player in the kitchen, especially with fish and shellfish. Its native power enables it to prevail over onion tarts as well as over a wide variety of soft and hard cheeses such as Brie, Vacherin, Saint-Nectaire, Mont-d'Or, Beaufort, Comté and all varieties of Gruyère.

Localisation :

This wine is mainly grown on hillside sites, but the nature of the soils varies according to each geographical location. In the Mâconnais region, the rugged terrain gives rise to soils composed of limestone, clay and mar.

Sols :

This Bourgogne Chardonnay comes from the south of Burgundy, where limestone, clay and marl combine, with granitic nuances in the south of the Mâconnais.

