



LOCATION
Bourgogne

VARIETAL
Chardonnay

TERROIR
Clay-limestone soils

PRESENTATION

The appellation "Coteaux Bourguignons" has existed since 2011. It allows to express through Chardonnay the freshness of the northern vineyards. While the soils are all clay-limestone, the diversity of terroirs on a north-south axis allows to give a nice aromatic complexity to this wine.

WINEMAKING/AGEING

Alcoholic fermentation and aging on fine lees: 70% in stainless steel tanks and 30% in oak barrels for 9 to 11 months.

TASTING

Bouquet of beautiful intensity with a dominance of white flower and yellow fruit aromas. The palate is straightforward and balanced, revealing a pleasant freshness and a beautiful minerality.

SERVING

Serve between 10 and 12°C.
To be enjoyed young and fruity or to be kept for 3 to 4 years.

FOOD PAIRINGS

Fish and seafood simply cooked
White meats and poultry grilled or in a light sauce

