



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

