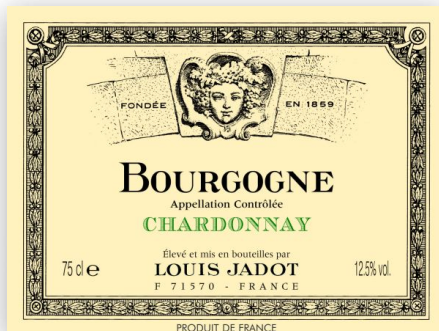
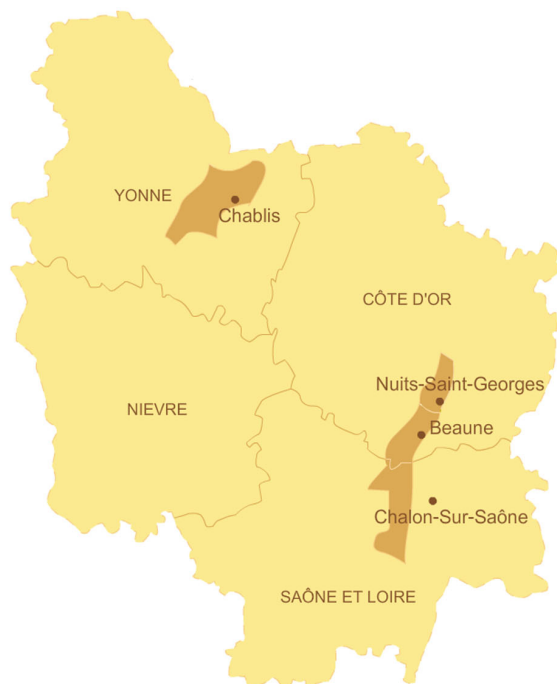


## BOURGOGNE CHARDONNAY



Bourgogne  
Appellation Régionale  
White  
100% chardonnay



### Vineyards situation

The Bourgogne Chardonnay is a blend of various grapes coming mainly from Côte d'Or and Mâconnais.

### Characteristics

Part of this cuvée is aged in oak barrels and part of it in stainless steel tanks. The result is a combination of freshness, fruitiness and structure and nice body.

### Wine making

This wine is aged during about 8 months.

### Winemaker's comments / Gastronomy

This Bourgogne Chardonnay is a fruity wine showing aromas of flowers and fruit flesh; it is harmonious and very pleasant.

Ideally it can be drunk with vegetable terrines, poultry, goat cheese but also as an apéritif.

It will be very pleasant at a temperature between 10 to 12°C.

After 2 or 3 years of aging, other aromas will develop allowing this chardonnay to be paired with a more sophisticated cuisine.

### Preservation

According to the vintage and the condition of storage this wine will be able to age 5 years and even more.