

## Bourgogne Chardonnay 2023

**Appellation**  
Bourgogne

**AOP Classification**  
Regional Appellation

**Varietal**  
Chardonnay

**Region**  
Regional Appellation

**Harvest**  
Manual

**Terroir**  
Clay-limestone



### Winemaker Notes :

Our Bourgogne Chardonnay is a perfect introduction to Burgundy's most prestigious appellations, thanks to a selection of fine Chardonnay parcels from the Côte Chalonnaise and Mâconnais regions. This gives it an energy with lemony notes. With a very charming nose, it releases floral aromas and notes of exotic fruit.

### Food & Wine Pairing :

Appetizer, Salad / Veggie, Shellfish / Oysters / Seafood, Fish, White meat and poultry, Sushi / Smoked fish, Cheese

### Ageing Potential :

3-7 years

### Vinification :

Immediately after harvesting, the grapes are pressed in a pneumatic press, followed by static settling of the juice for 24 hours at 12°C. The musts are then placed in vats, and the alcoholic and malolactic fermentations and ageing are carried out in stainless steel vats.

### Ageing :

10 months in stainless steel tanks

### Serving Temperature :

10-12°

### Perfect pairing :

Goes well with a salad and fresh goat's cheese toast

Our Bourgogne Chardonnay is a perfect introduction to Burgundy's most prestigious appellations, thanks to a selection of fine plots of Chardonnay from the Côte Chalonnaise and Mâconnais regions. The result is an energetic wine with an impressive range of aromas. It is aged exclusively in stainless steel vats to preserve all its freshness.