

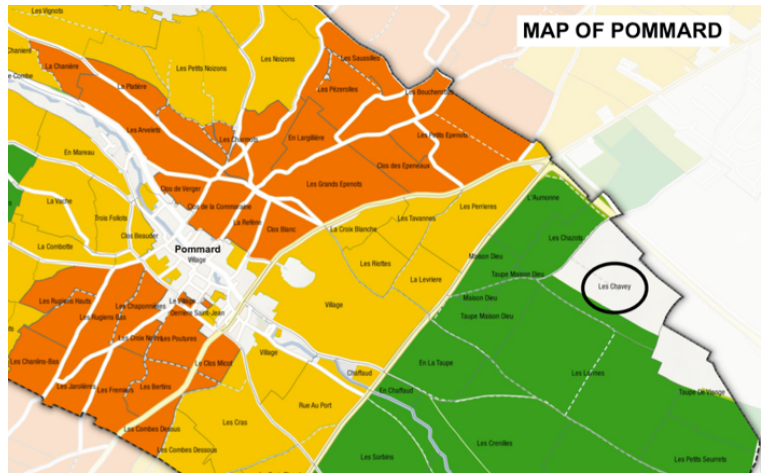
Grands vins de Bourgogne - Propriétaire Récoltant



Bourgogne Côte d'Or Chardonnay

Locality: Pommard
"Les Chavey"

Grape variety: Chardonnay



Our Bourgogne Côte d'Or "Chardonnay", located in Pommard, is a fruity wine, with aromas of fresh fruit, fragrance flowers. It has also a great elegance, minerality with a harmonious mouth and a remanence.

It is aged during 12 months in an ovoid concrete tank also called "egg". The particular shape of this tank creates a perpetual and circular movement of the lees during ageing. The lees are constantly in suspension.

Concrete is a neutral material and allows micro-oxygenation like oak barrels.

This preserves the authenticity of the taste of the fruit and the terroir. It will sublimate the aromas and make it possible to produce a more unctuous, aromatic, and fruity wine.

Its scintillating and yellow gold robe will not leave you indifferent.

It will be an ideal wine for aperitif or a meal of white meat, poultry, fishes, sea food and with cheese.

Vinification: Pellicular maceration for several hours before pressing.

Ageing: 12 months in an ovoid concrete tank "Oeuf de Beaune"

Serve: 13/15°C

Preservation: 5-10 years