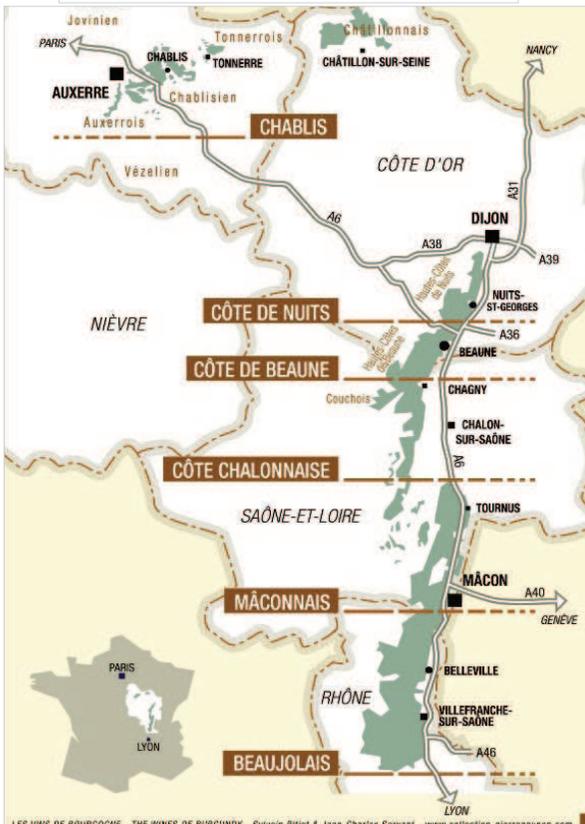
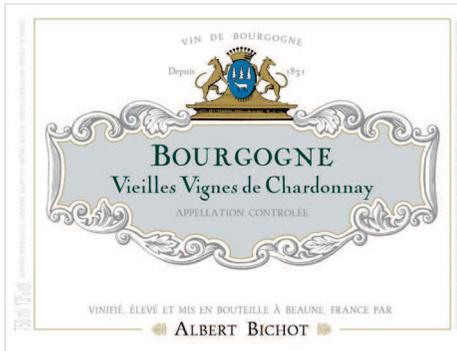


BOURGOGNE "VIEILLES VIGNES" DE CHARDONNAY



Bourgogne

The vineyard:
 Calcareous clay soil

100 % Chardonnay

Vinification:
 80 % in tanks
 20 % in barrels
 5 to 6 weeks

AOC Régionale

Ageing:
 80 % in tanks
 20 % in barrels
 8 to 12 months

Our Bourgogne Chardonnay "Vieilles Vignes" (old vines) is produced from 25 to 35-year-old vines located in the Côte de Beaune and Hautes-Côtes de Beaune. The diversity of their exposure and altitude allows us to work with a mosaic of plots. Consequently, we are able to achieve gorgeous aromatic complexity. The vines' venerable age gives this wine particularly concentrated aromas, with straightforward and characteristic flavours.

Tasting notes

The predominant white flower and citrus nose leads to notes of honey and dried fruit. The palate is very well balanced, skilfully blending vivacity and roundness.

Food/wine pairing

This Bourgogne Chardonnay "Vieilles Vignes" with the charm of its aromatic palette, makes it a fine match for seafood, fish cooked in sauce, or simply prepared white meats.

Serving and cellaring

Serve at 12°C. (54°F)

Ideally should be drunk when in the full fruitiness of its youth or can be laid for a few years to enhance its brioche hints.