

## BOURGOGNE CHARDONNAY

### « Les Chapitres »

This wine usually comes from vines growing in the foothills. The terrain varies depending on the geographical area. Marl and limestone marl, whitish or light grey, shallow, stony soils in the Côte d'Or.

#### VINIFICATION AND AGEING

GRAPE VARIETY Chardonnay

WINEMAKING The grapes are harvested by hand and then directly pressed in a pneumatic press. Aged in the cellars of the Chapter of Notre-Dame for 11 months in previously-used oak barrels, then bottled after fining and filtration.

#### TASTING

EYE Lovely yellow hue with golden tints.

NOSE Clean on the nose, which opens with yellow fruit as well as citrus.

MOUTH Straightforward on entry to the palate, with lovely lively acidity. Beautiful balance between acidity and fruit.

PAIRING Cured meat as an aperitif, or enjoyed with a meal of seafood.

TEMPERATURE 12°C/13°C

AGEING Now to 4 years.

