



Bourgogne Chardonnay Cuvée des Chanoines de Notre Dame

KNOW-HOW

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. 10% new oak.

TERROIR

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. The Chardonnay is a grape variety which adapts easily and it has built the international reputation of the Burgundy's fine white wines.

TASTING NOTES

Lovely yellow hue with golden tints. Clean on the nose, which opens with yellow fruit as well as citrus. Straightforward on entry to the palate, with lovely lively acidity. Beautiful balance between acidity and fruit.

FOOD-WINE PAIRING

This wine is perfect with cured meat as an aperitif, or enjoyed with a meal of seafood.

