

BOURGOGNE CHARDONNAY « Cuvée des Chanoines »

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. 10% new oak.

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.

