

## Bourgogne Chardonnay

Varietal:

100% Chardonnay

• Commune(s):

50% Chassagne-Montrachet – 50% Santenay

Area:

78a 73ca (1.95 acres)

Vineyards:

The Bourgogne Chardonnay is sourced from 2 vineyards located in Chassagne-Montrachet and Santenay. Vines are trained in the single Guyot method, planted in soils of marl and calcareous clay and average 25 years old, ranging up to 40 years.

Tasting Notes:

Vibrant and fresh with aromas and flavors of ripe fruit, this crowd-pleasing Chardonnay is beautifully balanced. It is exceptionally elegant, displaying incredible potential for a wine in this category with a satisfying, lengthy finish that is tinged with hints of vanilla and butterscotch nuances that are supported by a solid minerality. Ideal with fried fish or vegetables terrine. To be served at 10-12°C (50-54°F). Ageing potential: 1-5 years.