

A.O.P. BOURGOGNE CHARDONNAY

NICOLAS LEMAITRE SELECTION



GRAPE VARIETY 100% Chardonnay

TERROIR




Soil : Clay-limestone
Altitude : 220 metres.
Vines over 35 years on average.
South East exposure

WINE MAKING

Slow pressing at harvest, followed by fermentation for 10 to 15 days at a temperature maintained between 15°C and 20°C to preserve the aromas.
Aged in stainless steel vats to preserve freshness.

ALCOHOL CONTENT 13% vol.

TASTING NOTES

-  Pale gold colour.
-  White flowers (hawthorn, acacia), aromas of fruit such as peach and pear
-  A lovely minerality, a fresh, charming Chardonnay with a tangy finish.

FOOD AND WINE PAIRINGS

Fresh asparagus, pan-fried mushrooms, creamy dishes and also fish and white meats.

Ageing potential : 5 to 7 years
Serving temperature : 13° to 15°C

PACKAGING

Bottle : Burgundy shape 750 ml
Naturel cork
Case of 12 bottles