



VIN BIOLOGIQUE
MIS EN BOUTEILLE À LA PROPRIÉTÉ — BEAUNE
WHITE BURGUNDY WINE

Bourgogne

Soil

Clay-limestone soil

Grape variety

100% Chardonnay

The vineyard

The vine, planted in 1991, is located in the commune of Pommard. It has a west exposure.

Winemaking

Manual harvest. Gentle pressing of whole grapes, followed by a cold settling for about 24 hours. The clear must is fermented in old oak barrels (minimum 4 wines) in order to maintain purity and minerality. The resulting wine will be aged on lees for about 12 months before being bottled.

Wine&food pairings

The “Bourgogne blanc” goes very well with quiches, pies and baked fish.



Non-contractual documentation

