



Bourgogne Côte d'Or

Cuvée Oligocène



Terroirs of Bourgogne from the Côte de Beaune and the Côte de Nuits are recognized by the Bourgogne Côte d'Or appellation. Cuvée Oligocène comes from our vineyards on limestone soils in the Côte de Beaune.

Grape variety: 100 % Chardonnay

Colour: White

Production surface area: 0,75 ha

Aging potential: 5 to 6 years

Service Temperature: 11 to 13 °C

Terroir:

This wine comes from different vineyards of Burgundy Côte d'Or appellation, located on the southern side of the Côte de Beaune.

These terroirs consist of limestone soils.

Tasting notes:

This is a distinguished wine on the nose and on the mouth is full, vigorous and very fresh, mineral and with very fine floral notes; it has a slight citrus aroma finish, persistent and very well balanced: truly an elegant burgundy wine.

Serving suggestion:

A wine for fish, shellfish and seafood dishes but also with some white meats and certain cheeses.

Patrick Javillier