

# Bourgogne Chardonnay "Elégance" 2020

**Appellation**  
Bourgogne

**AOP Classification**  
Regional Appellation

**Varietal**  
Chardonnay

**Region**  
Regional Appellation

**Harvest**  
Manual

**Terroir**  
Clay-limestone



## Winemaker Notes :

Our Bourgogne Chardonnay Elégance is a perfect introduction to the most prestigious appellations of Burgundy, thanks to the selection of the best Chardonnays from the Côte Chalonnaise and the Mâconnais. This gives it a powerful woody note, a guarantee of additional quality. With a very charming nose, it releases aromas of citrus fruits and notes of exotic fruits.

## Food & Wine Pairing :

Shellfish / Oysters / Seafood, Fish, White meat and poultry, Sushi / Smoked fish

## Ageing Potential :

3-7 years

## Vinification :

Immediately after the harvest, the grapes are pressed in whole bunches in a pneumatic press, then we carry out a static settling of the juice for 24 hours at 12°C. The musts are then put directly into vats, the alcoholic and malolactic fermentations as well as the maturation are carried out in barrels and vats.

## Ageing :

10 months in stainless steel tanks and French oak barrels.

## Barrels :

Light blond toast, 20% new barrels.

## Serving Temperature :

10-12°

## Perfect pairing :

Will go well with a Beaufort sabayon

The Bourgogne Chardonnay "Elégance" is made from a selection of the best Chardonnays from the Côte Chalonnaise and the Mâconnais whose clay-limestone soils allow the full richness of the Chardonnay to be expressed. The result is an authentic wine with impressive finesse.