

FONDÉE



EN 1860

Prosper Maufoux

GRANDS VINS DE BOURGOGNE

Bourgogne Chardonnay "Elégance" 2021

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 a pneumatic press and then we carry out a static settling of the juice for 24 hours at 12°C. The musts are then placed in stainless steel tanks, where the alcoholic and malolactic fermentations take place. The wine is then aged on its lees, without racking, for 10 months in French oak barrels.

Ageing :

10 months in French oak barrels

Barrels :

Light blond toast, 20% new barrels.

Serving Temperature :

10-12°

Perfect pairing :

Ideal with an oven-roasted sweet potato topped with goat's cheese

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.