



BOURGOGNE CHARDONNAY VIEILLES VIGNES 2020

BOURGOGNE | 100% CHARDONNAY | RÉGIONAL

PRESENTATION OF THE APPELLATION

Formerly attached to Cîteaux Abbey, Chambolle-Musigny has two superb Grands Crus: Bonnes-Mares, forming a link with Morey-Saint-Denis and Musigny, above Clos de Vougeot. Numerous cracks in the hard limestone allow the vines' roots to seek nourishment in the Jurassic subsoil.

TASTING: lively and fruity

Food pairings: Comté cheese puffs or cheese straws

Potential and cellaring advice: 3 to 5 years. Serving temperature: 14°C

VINEYARD

- Surface: surface à définir

WINE

- Vinification: Alcoholic and malolactic fermentation in barrels
- Aging: 12 months in stainless steel tanks
- Production: 30000 bottles

