



BOURGOGNE CHARDONNAY VIEILLES VIGNES 2023

BOURGOGNE | 100% CHARDONNAY | RÉGIONAL

PRESENTATION OF THE APPELATION

From Chablis to Saint-Véran and from Rully to Meursault, Bourgogne Chardonnays offer every facet of the grape's wonderful personality. The Chardonnay grape is one of the most versatile, interpreting every plot on which it grows in the Bourgogne with grace and elegance. The grape is from the Noirien family of grapes, and is thus a direct descendant of Pinot Noir, coupled with another ancient varietal, Gouais Blanc.

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

- Density of planting: 10 000 vines / ha

WINE

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

2023 VINTAGE

It's been some time since Bourgogne enjoyed two consecutive years with above-average volumes. 2023, coming hot on the heels of 2022, has put a smile on the faces of winegrowers and wine merchants: the cellars are (almost) full again, and the quality is there every time. That's the other great thing about this vintage - despite unstable weather conditions over the summer, the end result is stunning. The Chardonnay, Aligoté and Sauvignon grapes reached full maturity in perfect condition, while retaining enough freshness to live up to the reputation of Bourgogne white wines. And Pinot Noir proved, once again, that it is king of the grape varieties. After a rigorous sorting process, facilitated by high yields, some very fine juices were extracted, with a great variety of aromas. The result is expressive, fruity wines with beautiful aromatic profiles, for both white and red. There's something for all tastes, as this vintage offers a range of profiles linked to the choice of harvest dates. We look forward to exploring the 2023 vintage !