


# BOURGOGNE CHARDONNAY

**Characteristics**

Chardonnay vines pruned in simple Guyot. Two plots for 62 acres were planted in 2017 and 2011.

**Details**

Two young vineyards make up this wine. One located near our cellar in Chassagne-Montrachet and the other in the Pommard plain.
The very limestone soil allows the Chardonnay to produce a fresh and fruity wine, with lovely tension.

**Wine making**

The grapes are harvested by hand. Once pressed, the grape juice is fermented in vats and then aged in French oak barrels until the next harvest. Thus, after several months of aging, the wine will improve and assert its personality.
Bottling is carried out in the cellar after 11 to 12 months of aging.

**Particularity**

This wine has beautiful aromatic purity. It is ample, thin and long at the same time. Its aromas evoke white flowers as well as citrus notes.
It is easily stored and reaches its peak between 2 and 7 years.
Enjoy it at 14°C.

**Tasting**

Burgundy Chardonnay can be enjoyed as an aperitif with friends, or around grilled fish. After two or three years of aging, it is also ideal with an elaborate dish, fish in cream sauce.

**Laurent Pillot advices**

Throughout the meal, enjoy Burgundy Chardonnay, from the beginning with Burgundy charcuterie to the end with Franche-Comté cheeses.