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MAISON FONDÉE EN 1797

Bourgogne Chardonnay "La Chanfleure"
2019

- **Region** Burgundy
- **Village** Bourgogne
- **Appellation** Bourgogne
- **Grape variety** Chardonnay

The Vine

- **Average vine age** 30 years
- **Soil** Clay and limestone.
- **Average yield** 45 hl/ha
- **Harvest** Hand picked

Vinification & Ageing

- **Fermentation** Traditional in stainless steel vats, temperature controlled with complete malolactic fermentation.
- **Ageing** 8 to 10 months ageing in stainless steel vats

Description

Chardonnay is a native grape variety of the area. Chardonnay perfectly matches the terroir of Burgundy: poor soils or calcareous marl, perfect exposure but a temperate climate. As a result, the sugar content can reach a high level while maintaining a balance of fruit and acidity.

Wine tasting

- **Tasting Note** With its bright gold hue, the Bourgogne Chardonnay "La Chanfleure" 2019 is very floral on the nose. The palate is fresh with aromas of almond. Nice minerality on the finish.
- **Cellaring Potential** 2-5 years
- **Food Pairing** Aperitif - shellfish - charcuterie - grilled fish.
- **Serving temperature** 10-12°

Press review

Bourgogne Chardonnay "La Chanfleure" 2019 - Forbes - "A beautifully structured body"