



MAURICE ECARD

Bourgogne Blanc Chardonnay

France – Burgundy – Bourgogne AOC

ABOUT DOMAINE MAURICE ECARD

This property, who was one of the first Burgundy producers in the Kyselacom portfolio, has been producing some of the best Premiers Crus in Savigny for more than 200 years.

The vineyards measure 15 hectares (37.2 acres), located mostly in Savigny-les-Beaune, planted with Pinot Noir & Chardonnay. The Bourgogne Blanc and Bourgogne Rouge are made from grapes grown right outside of the Savigny-les-Beaune appellation. The domaine is cultivated through organic methods and produces wines that purely and distinctly reflect the terroir. Between the Hill of Corton and Beaune, the landscape opens up like a map unfolding. The hills of the Côte de Beaune recede a little on either side of the little river Rhoin. These vineyards are of ancient lineage. For much of their history, they belonged to the domaine of the Dukes of Burgundy, to neighboring religious houses, or to the Knights of Malta. An imposing 14th century castle testifies to the appellation's aristocratic qualifications. The AOC status dates from 1937.

ABOUT THE WINE

Intricate and characteristic bouquet of flower and fruit aromas (refreshing citrus fruit, soft pear, crisp apple). An elegantly rich, fruity wine with a hint of nuttiness.



Appellation	Bourgogne AOC
Varietal(s)	100% Chardonnay
Vinification	Alcoholic fermentation in stainless steel vats; malolactic fermentation in oak (aged 6 months).
Soil Type	Clay
Food pairing	Lightly chilled, it will accompany all fish and shellfish dishes which are not too highly spiced. It will also enhance all white meat dishes as well as making an excellent before dinner aperitif.
Size	12/750ml
UPC	7 84585 00906 0