Boussey Bourgogne Blanc Chardonnay Vieilles Vignes Domaine Boussey France - Burgundy - Bourgogne Chardonnay

The grapes for Bourgogne Blanc Chardonnay Vieilles Vignes are grown on a parcel located within the city of Meursault.

The wine displays a refreshing nose of lime, citrus fruits, flint, honey and a touch of dried fruit. The palate is full of flavors, with honeysuckle, citrus and some salinity with an excellent balance between acidity and roundness.



Appellation	Bourgogne Chardonnay
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	Average 50 years
Agricultural Practices	Sustainable
Soil type	Clay & Limestone
Vinification	Surface area : 1.2 hectares (2.96 acres) The Bourgogne Blanc Chardonnay Vieilles Vignes is vinified in temperature controlled stainless steel tanks. 2/3 of the wine is aged in used French Oak barrels for 12 months and the last 1/3 is aged in Stainless Steel tanks to keep freshness, typicity and fruit flavors. Slightly filtered before bottling.
Production	600 (9-liter cases)
Pairings	Cheese, seafood, nems, Spanish tapas and apple tart.

Codes, Weights and Measures

7 84585 02948 8
12
750 mL
bottle
1 07 84585 02948 5
37
50
5
13.00%
\$ 30.00 USD 750mL Bottle

