## **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.

<b>Specifications</b>		
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		
UPC	7 84585 02948 8	
Units/Case	12	
Unit Size	750 mL	
Container	bottle	
scc	1 07 84585 02948 5	
Case Weight	37	
Cases/Pallet	50	
Layers/Pallet	5	
ABV	13.00%	

	\$ 30.00 USD
SRP	750mL Bottle