

Cellier du Chateau de la Chaume Bourgogne Chardonnay

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France - Burgundy - Bourgogne Chardonnay

Clear yellow color.

Aromas of white flowers, honeysuckle, lime tree and dried fruits.

The palate is rich and balanced, with good acidity and nice minerality. Good length to the finish too !

Specifications

Appellation	Bourgogne Chardonnay
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	Average 25 years
Soil type	Clay and Limestone
Vinification	density: 10 000 vines per hectare. Vineyard: Guyot pruning, sustainable agriculture, thinning out leaves > Press: Slow at low pressure to preserve aromas. > Fermentations: In thermoregulated stainless steel tanks. Malolactic fermentation Ageing: 90% of the wines was aged on the lees in Stainless steel tanks, and 10% of the wines was aged in French Oak Barrels for 9 months.
Pairings	Excellent when paired with fish in creamy sauce, white meats and fine cheeses.



Codes, Weights and Measures

UPC	7 84585 03313 3
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03313 0
Case Weight	33
Cases/Pallet	55
Layers/Pallet	11
SRP	\$ 24.99 USD 750mL Bottle