

CHÂTEAU TOUR DE L'ANGE

Bourgogne Chardonnay

2020

History

The Château de la Tour de l'Ange in Davayé is a 47-hectare estate that offers a range of Mâconnais and Beaujolais wines.

Grape variety

Chardonnay

Origin

Burgundy is the home of the Chardonnay grape, which develops its most perfect expression on this land. Produced in the Côte-d'Or, Saône-et-Loire and the Yonne, Burgundy Chardonnay is a wine of initiation, inviting you to discover the appellations Village, Premier Cru and Grand Cru of Burgundy.

Vinification

Harvest by hand. Traditional vinification. The grapes are pressed immediately upon arrival at the winery in pneumatic presses. Fermentation in stainless steel thermo-regulated at 16°C. Aged in stainless steel thermo-regulated vats during 6 to 8 months.

Soil

Clay and limestone soils resulting from the weathering of limestone and marl substrate.



Colour

Bright in colour with green hues.



Nose

The nose is expressive, lemon-flavoured with floral notes of white flowers.



Palate

The palate is fleshy and substantial. The finish is steady and lightly saline.

Recommandations

Perfect with a tripe sausage or Burgundy snails but also with fish, shellfish or poultry with cream sauce or white meat. Hard cheeses (Gruyère and Gouda ...) or fresh Goat cheese.

Serving

11-13°C

Cellar potential

Drink within 2 years.



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