

DOMAINE DU CHAPITRE

Bourgogne Chardonnay 2020

History

The beautiful 35-hectare estate in the village of La Chapelle de Guinchay includes Beaujolais Crus (Morgon, Fleurie and Saint-Amour), Beaujolais and Beaujolais Villages, Bourgogne Chardonnay and Mâcon-Villages.

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, Bourgogne 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 oak barrels used between 1 and 5 times for 10 months. The oak is mainly sourced from the Vosges region.

Soil

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



Colour

Light gold in colour.



Nose

The nose is fruity and expressive.



Palate

The aromas on the palate are full bodied and crisp.

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 3 years



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