



## BOURGOGNE CHARDONNAY "SECRET DE FAMILLE"

### Bourgogne

### 100 % Chardonnay

### AOC Régionale

**The vineyard:**  
 Calcareous clay soil

**Vinification:**  
 50 % in tanks  
 50 % in barrels  
 5 to 6 weeks

**Ageing:**  
 50 % in tanks  
 50 % in barrels (20 % new)  
 8 to 12 months

*Our Burgundy Chardonnay "Secret de Famille" is produced with vines located in the Côte d'Or region only, around extremely well-located vineyards on the outskirts of the villages well-known for their white wines (St Aubin, Meursault, Puligny-Montrachet...). We treat these wines as if they were white village from the Côte de Beaune where the yields are low of course, with perfectly appropriate ageing.*

### Tasting notes

Predominant notes of citrus and white flowers on the first nose, opening up to aromas of honey and dried fruits. The palate is very balanced, skilfully combining vivacity and roundness.

### Food/wine pairing

The appealing aromas and flavours of this Bourgogne Chardonnay "Secret de Famille" make it an ideal match for seafood, fish cooked in sauce or simply prepared white meats.

### Serving and cellaring

Serve at 12°C. (54°F)

Ideally enjoyed in the full fruitiness of its youth or laid for a few years to enhance its more complex nuances of brioche.