



MARC ALEXANDRE

Grape variety: 100% Chardonnay

Serving temperature: 10-12°C

Appellation: Bourgogne Chardonnay

Aging potential: 3-5 years

Characteristic:

Planted mainly in Cote Chalonnaise and southern part of Cote de Beaune, the Chardonnay grape creates a diverse spectrum of sensations which vary according to its provenance, the age of the vines and the particular vintage. In our location the soils are whitish or light grey marls and marly limestones, deep and not especially stony.

Wine making process & maturing:

The grapes are pressed directly after harvest, then alcoholic and malolactic fermentation takes place 50% in stainless steel vats and 50% in oak barrels (only 5% new oak). Aging lasts around 12 months before bottling.

Tasting notes:

You will appreciate its aromas of Honeysuckle, Broom, and Mushroom. Our Bourgogne Chardonnay is fresh and pleasant wines, characterized by his explosive aromas of fruit, it's fully expressed in his very first youth.

Food accompaniment:

Very pleasant as an aperitif. The Bourgogne Chardonnay goes very well with cold meats, fish, grilled and marinated vegetables, and goat cheese.

