



## Bourgogne Chardonnay

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The Burgundy region begins a hundred kilometers south from Paris and spreads itself down to Lyon. It stretches on 360 kilometers (225 miles).

Burgundy is a region with various soils, divided in numerous districts: Chablis, Côte d'Or (divided in Côte de Nuits and Côte de Beaune), Côte Chalonnaise, and Mâconnais.

Chardonnay is the very famous grape which produce the best dry white wines in the World. 32 000 Ha are planted in the all Burgundy.

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### Grape Variety

100 % Chardonnay

### Tasting Note

Colour	Colour : Pale Gold
Nose	Aromas : Fresh fruit and white flowers aromas
Palate	Flavours : A full wine with a lot of fresh fruits with a delicate wood background.
Ageing	It will keep from three to five years.
Service	The ideal serving temperature is between 12° and 14°C.

### Food Pairing



BOURGOGNE  
**LOUIS MAX**  
FONDÉ EN 1859  
NUITS-SAINT-GEORGES

*Aperitif, green salad, cold starter or fish.*