



## Bourgogne Côte Chalonnaise Chardonnay Domaine

### Bourgogne Côte Chalonnaise

The vineyard of the Côte Chalonnaise lies between the Côte de Beaune and the Mâconnais.

The soils are generally a mix of clay and limestone, brown, with varying amounts of clay. The orientation ranges from south to east-northeast, and the altitude is between 220 and 380 metres.□

### 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

To serve with Aperitif, green salad, cold starter or fish.