

Caves de la Chaume

PRÉSENTATION



Bourgogne Chardonnay

Pneumatic pressing, followed by cold settling of the must. Alcoholic and malolactic fermentation in stainless steel vats.

Ageing: In stainless steel tanks for 9 to 12 months on fine lees.

Wine tasting :

Light gold colour with green highlights. Elegant nose combining white flowers, ripe citrus fruit and a touch of white-fleshed fruit. Lively and well-balanced on the palate, supported by a fine minerality and a round texture. Fresh, slightly saline finish, with a subtle buttery aftertaste.

Pairings :

Perfect with a fillet of sea bream, creamy chicken or a plate of fresh cheeses.