



Bourgogne Chardonnay "Les Charmes"

AOC Bourgogne, Bourgogne, France



PRESENTATION

This cuvee comes from a blend between some wine from 60 % Maconnais in the area of Lugny and 40% Montagny in the cote Chalonnaise.

This two soils give each one something different:

The wines from Lugny with the limestone give some freshness and some minerality of structure; we can find some aromas of citrus, grapefruit and white roses.

The wines from Montagny give some note of ripe pear and peach. In the mouth, the wine is always fresh, young at heart, frisky, alluring, and rich in spicy back-flavours.

THE VINTAGE

16597 bottles have been produced for the vintage 2016.

TERROIR

The soils of the Lugny are composed of limestone giving freshness and a mineral structure to this cuvée while the soils of the Montagny are more clayey, with white marl giving roundness and density.

WINEMAKING

The aging is in stainless tank for a period of 14 months.

VARIETAL

Chardonnay 100%

