

Bourgogne Chardonnay "Les Charmes"

AOC Bourgogne, Bourgogne, France



PRESENTATION

Cette cuvée provient d'un assemblage de vins issus de 60% de Maconnais dans la région de Lugny et 40% de Montagny en Côte Chalonnaise.

Ces deux sols apportent chacun quelque chose de différent à cette cuvée :

Les vins de Lugny, avec la calcaire, apportent de la fraîcheur et une structure minérale : nous pouvons retrouver des arômes de citron, pamplemousse et de rose.

Les vins de Montagny apportent quand à eux des notes de poire mûre et de pêche. En bouche, le vin est toujours frais, énergique, séduisant et riche en saveurs épicés.

THE VINTAGE

14311 bottles have been produced in 2015.

LOCATION

This cuvée is made from grapes located in the Macôn region in southern Burgundy.

The terroir "les Charmes" is a terroir located in the east of the appellation.

TERROIR

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

This terroir has a southern exposure which offers a good maturity compensated by a terroir composed mainly of limestone which offers a very nice freshness.

The south-east exposure often offers a good maturity and some exotic and citrus aromas brought by the white limestone soil. We never use wood aging to preserve the freshness and purity of this terroir.

WINEMAKING

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

VARIETAL

Chardonnay 100%

TASTING

This wine is fresh, full, harmonious and delicate. The aromas are of exotic fruits and citrus with a more mineral note that brings depth and structure. The freshness of the mouth is lively and deep, enhanced by a velvety texture. The finish is powerful with a spicy note. A surprisingly fresh wine today, extremely surprising for a white Burgundy over 5 years old.

