



TRENEL

BENE FACIT ID QUOD BENE AMAT

VIN DE BOURGOGNE

BOURGOGNE BLANC



Appellation:
AOP Bourgogne

Grape Variety:
Chardonnay

The Bourgogne Chardonnay AOP extends over the departments of Yonne, Côte-d'Or and Saône-et-Loire. It is a regional AOP and can therefore be used throughout the Burgundy region. This AOP makes up half of the local production and covers almost 2,000 hectares. It follows strict vinification and production specifications in terms of yields, terroirs, production methods and local savoir-faire, resulting in wines of the highest quality. The geographical location of the vineyards gives "Bourgogne" wines a unique identity and makes them the favourite terrain of the Pinot Noir and Chardonnay grapes.

Soil:
Clay-limestone.
Southern exposure.

Vinification:
Fermentation in stainless steel vats at a controlled temperature of between 16-18°C to bring out the wine's fruity character. Aged for 6 months (90% on the lees in stainless steel vats and 10% in barrels) to add body and roundness.

Tasting notes:
Appearance: Golden yellow hue with green tints.
Nose: Peach and white flowers intermingled with fine citrus notes.
Palate: Supple and round, with a lovely freshness and a long finish.

Serving suggestion:
Serve between 10-12°C. Ageing potential of 3 to 4 years.
Food wine pairing: Enjoy as an aperitif or paired with fish, seafood or cheeses such as Brie or Saint-Nectaire.




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