DOMAINE

Les Guignottes

BOURGOGNE CHARDONNAY



Grape variety: 100% Chardonnay
Servicing temperature: 10-12°C
Ageing: 3-6 ans

Plot

At the southern tip of the Côte Chalonnaise, in Saône-et-Loire. Our Bourgogne Chardonnay Domaine Les Guignottes covers 57.60 ares.

Vinification / Aging

The grapes are pressed immediately after harvest, and both alcoholic and malolactic fermentations take place entirely in stainless steel tanks. Maturation lasts approximately 12 months before bottling.

Tasting

With a lovely pale gold hue, the nose is distinctly fruity (grapefruit, lemon, citrus), featuring notes of honeysuckle and hawthorn. A lively, clean attack and an anise-like finish make this wine a fine expression of Chardonnay.

Food and wine pairing

An excellent aperitif wine that pairs beautifully with fish pie, seafood gratin, or grilled or marinated vegetables. More generally, our Bourgogne Chardonnay is a delightful match for a snail casserole, white meats, or goat cheeses.

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