



DESCRIPTION SHEET

Name of the wine:	WHITE BURGUNDY – LA GARENNE
Terroir:	Clay-limestone soil/South-east exposure
Varietal:	CHARDONNAY
Yield:	70 HL/HA
Method of vinification:	Direct pressing then racking and settling 24 hours later to obtain a clear must. Fermentation at a low temperature (16°C) for full extraction of the aromas.
Élevage method:	Aged in French oak barrels for 9 months, topping up every month, stirring once a week, then filtration and bottling.
Tasting notes:	White Wine with great finesse and infinite nuances of flavour. The method of élevage results in a mellow woodiness, roundness, a magnificent long finish with a slight hint of minerals.
Serve with:	Hors d'oeuvres, hot starters, crudités, fish and seafood, white meat
Temperature:	12°C
Storage conditions:	Avoid rapid variations in temperature, keep away from light, and store under maximum humidity
Bottle sizes:	"Bourguignonne" 75 cl bottles "Bourgogne" 150 cl magnums