



DESCRIPTION SHEET

Name of the wine:	WHITE BURGUNDY – LES MORGUIERES
Terroir:	Clay-limestone soil, predominantly clay, Southern Exposure
Varietal:	CHARDONNAY
Yield:	70 HL/HA
Method of vinification:	Direct pressing then racking 24 hours later for clarity. Fermentation at a low temperature (16°C) for full extraction of the aromas.
Élevage method:	In barrels for 6 to 8 months then fining, filtration and bottling.
Tasting notes:	This white wine, with brilliant colour, has the characteristics of an excellent fresh and crisp wine: a particularly flowery nose, fruity in the mouth, while light and easy to drink.
Serve with:	Hors d'oeuvres, hot or cold starters, crudités, fish and shellfish, 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