



BOURGOGNE CHARDONNAY
Bourgogne Blanc

The appellation Bourgogne Blanc has a wide range of vineyards in Côte d'Or, in the Côte Chalonnaise, in the Mâconnais and in the Yonne on very different grounds. So, you do not have to look for the typical cépage Chardonnay but for the one of the region. That's why, except the cépage, the wines of Bourgogne produced in Côte d'Or, in the Côte des Blancs, have nothing to do with those of the Mâconnais and of the Auxerrois.

Both dry and mellow, the Bourgogne Blanc of the Domaine Latour-Giraud, harvested very close to the appellation of Meursault, shows all its suppleness, the delicate texture and slightly nutty, reminiscent qualities of Meursault, its neighbour.

Likewise, it is capable of a very good guard, facilitated by aging in oak barrels, partly in new barrels, which differentiates it from the other Bourgogne wines.

Gastronomy : go well with seafood and fish

Temperature : 12°C

Conservation : 4 to 5 years