

# BOURGOGNE CHARDONNAY

Regional appellation

CÔTE DE BEAUNE - BLANC



## HISTORY

This white Burgundy is made from a special selection of 100%

Chardonnay grapes, sourced mainly from the Côte d'Or and the Côte Chalonnaise.

A true introduction to Burgundy's great white grape variety, it envelops the fruit with great elegance. A wine to enjoy in good company, perfect as an aperitif.

## TERROIR

CLAY-LIMESTONE



## TASTING

Pale gold colour. Notes of white-fleshed fruit on the nose (peach, pear).

On the palate, it reveals its fruity flavours against a smooth texture, with an edgy zest that sets it apart.



SERVE AT  
10°-12°C



SNAILS, SEAFOOD,  
FRIED FISH.



CHARDONNAY



LIMITED CELLARING  
2 TO 3 YEARS  
AND MORE

## KNOW-HOW

**HARVEST:** Hand picking, in small 13-kg crates. Careful manual sorting of each bunch.

**WINEMAKING:** Pressing takes place in two stages: draining of the free-run juice, followed by a two-hour press cycle.

**BARREL AGEING:** 7 to 8 months in French oak barrels, with up to 10% of them new depending on the vintage, then 2 to 3 months in stainless steel.

**BOTTLE AGEING:** Our underground cellars in Savigny-Lès-Beaune provide natural ambient conditions that are ideally suited to the ageing of our wines.



VINEYARD AREA  
BOURGOGNE  
CHARDONNAY

971 ha

## COMMENT FROM OUR TECHNICAL DIRECTOR

“Mastering ripeness is essential in a sector as early-ripening as Les Prévoles. An expressive and generous wine with excellent structure.”