

BOURGOGNE CHARDONNAY

Regional appellation



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.”