BOURGOGNE CHARDONNAY
Regional appellation



CHARDONNAY

LIMITED CELLARING
2 TO 3 YEARS
AND MORE

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

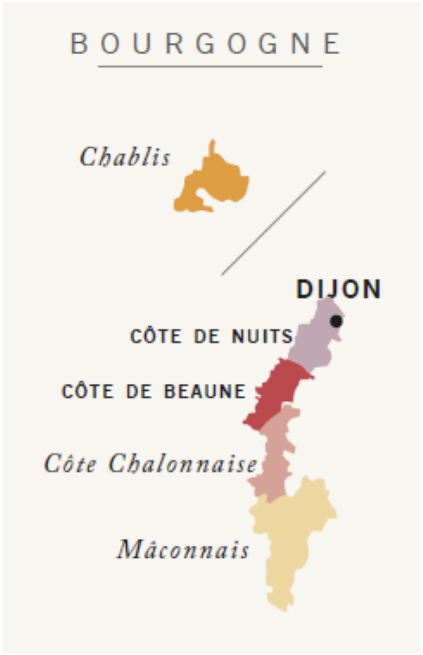
CLAY-LIMESTONE

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.



VINEYARD AREA
BOURGOGNE
CHARDONNAY
971 ha

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.

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."

BOURGOGNE - WHITE