



YVAN BAVENCOFF

BOURGOGNE CHARDONNAY

AOP BOURGOGNE CHARDONNAY

VINEYARD

In the Côte-d'Or the soils are whitish or light grey marls and marly limestones, deep and not especially stony. Vines are located mainly in Côte Chalonnaise.

WINEMAKING

Traditional fermentation in oak barrels (30% new casks). Maturation during 12-14 months in cellar for ageing, stored in barrels.

AGEING

First 3 months on fine lees, then in stainless steel tanks

TASTING NOTES

A golden yellow color, limpid and crystalline, often with greenish highlights.

Bourgogne Chardonnay offers hazelnut with a hint of honey, butter, bracken, spices and sugared chestnuts.



GRAPE VARIETY

100% Chardonnay



FOODS PAIRING

Cheese, fish and selfish.



TEMP

11 - 13°C



AGEING POTENTIAL

5 to 7 years

