Bourgogne de Vigne en Verre

Bernard Moreau Vigneron

Classification :

Régional

Région : La Côte Mâconnaise

Cépage : Chardonnay





Température de service :
8 to 12° C

Durée de conservation :
5 to 6 years

Bourgogne (White)

La Côte Mâconnaise - Chardonnay

Origine

Bernard Moreau works nearly 7 hectares of vines on his own. These grow on the slopes surrounding Mancey, Vers and Jugy. His biggest production is that of Mâcon-Mancey and red Bourgogne. The great diversity of the *terroirs* brings a lovely complexity to the domaine's wines.

Vinification

The grapes are carefully transported to the press. Pressing is both gentle and quick to ensure the juice runs clear. The wines from the end of the pressing are not used. 25% of the wine is fermented in new 400 litre barrels. These barrels provide the best ratio of wine-to-wood contact and therefore respect the finesse and freshness of the wines.

Notes de dégustation :

Green-gold hue. On the nose, the wine releases subtle, fine oaky aromas of vanilla and hazelnuts. On the palate, the wine shows a distinct, full character. Its typically Burgundy structure underpins some very fine, very smooth, taste sensations.

Mets d'accompagnements

The wine's character, and the delicacy of its aromas, set off *charcuterie* and fish dishes. Like all white wines, it should be served chilled - its aromas will be best appreciated between 8-12°C.

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