# Bourgogne de Vigne en Verre

## Domaine Dupré

**Classification :**

Régional

**Région :** La Côte Mâconnaise

**Cépage :** Chardonnay

**Température de service** : 8 to 12°C

**Durée de conservation** : 18 months to 5 years

# Bourgogne (White)

*La Côte Mâconnaise - Chardonnay*

## *Origine*

White marl-rich slopes around the villages of Royer and Mancey.

## *Vinification*

This wine is made from grapes from vines aged over 20 years. These are picked and carefully transported to the press. The wines are pressed gently and quickly to ensure the juices run clear. A proportion is fermented in stainless steel vat and the remainder in large, 300 litre oak barrels for 6-8 months.

## *Notes de dégustation :*

Gold hue. On the nose, fresh white-fleshed fruit aromas mingle with subtle oaky, vanilla and roasted hazelnut notes. On the palate, the wine is full, yet remains lively and elegant.

## *Mets d'accompagnements*

Its texture sets off *charcuterie* and fish in sauce dishes. This wine also has enough punch to pair well with Bresse chicken.

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