Bourgogne de
Vigne en Verre

Pierre Laurent Vigneron

Classification :

Régional

Région : La Côte de Nuits

Cépage : Chardonnay

PIERRE LAURENT Vigneron

Température de service :
12°C

Durée de conservation :
3 to 5 years

Bourgogne Hautes Côtes de Nuits (White)

La Côte de Nuits - Chardonnay

Origine

Domaiin Pierre Laurent owns 13.5 hectares on the village of Chevannes, located in area of Hautes Côtes de Nuits appellation.
The vines are around 20 to 25 years old and are planted on a calcareous soil.

Vinification

Harvest is done by hand in small boxes. The grapes are then brought back into the winery very carefully. The pressing is very soft in order to extract a maximum of fruits. Pre-cold maceration during 1 or 2 days.
The juice is then put into oak barrels where the fermentation starts. The wine is then aged in oak for 12 months. After the ageing period, both cuvées are blended and bottled.

Notes de dégustation :

The strong personality of these wines is always attenuated by the smoothness of the Chardonnay varietal. Their build exudes both elegance and body.

Mets d'accompagnements

An ideal accompaniment to warm starters, fish and shellfish dishes poached or in cream sauce.

Bourgogne de Vigne en Verre - RN6 En Velnoux - 71700 TOURNUS - FRANCE
Tél : 03 85 51 00 83 - Fax : 03 85 51 71 20
E-mail : contact@bourgogne-vigne-verre.com - Site internet : www.bourgogne-vigne-verre.com