Bourgogne de Vigne en Verre



Les Vignerons de Mancey

Classification:

📥 Régional

Région : La Côte Mâconnaise

Cépage: Chardonnay



Température de service : $8^{\circ}C$

Durée de conservation : 2 to 5 years

Bourgogne "Les Essentielles" (White)

La Côte Mâconnaise - Chardonnay

Origine

As we were excited by the quality, and even more by the consistency of this wine, which we have set apart for several years, we wanted to give it prominence within the "Les Essentielles" range. All the grapes come from the village of Mancey, north of Tournus. This is Chardonnay from Chardonnay! It comes from vines with lower yields, growing in calcareous soils on slopes with the best exposure, which produce a very aromatic wine.

Vinification

The harvested grapes are transported to the press very quickly in order to prevent oxydation. After a very gentle pneumatic pressing, the musts are transferred into low temperature settling tanks where they settle within 24-36 hours. Fermentation is carried out using indigenous yeasts, with the temperature controlled between 18-21°C, to preserve all the aromas. The wines are left on the lees until the completion of their malo-lactic fermentation after which they are racked. The wines are bottled between May and June.

Notes de dégustation :

On the nose, the wine presents a bouquet with notes of white-fleshed fruit (pears and white peaches) mixed with mineral notes. The wine is deep, and rather rich and elegant on the palate, with lovely freshness. With its complexity and long-lingering flavours on the palate, this is a very fine wine.

Mets d'accompagnements

The Les Essentielles Bourgogne Chardonnay can be enjoyed as an aperitif or paired with terrines, fish in a sauce, good poultry or roasted veal. It can be enjoyed within two years but can easily keep for 4-5 years.