Bourgogne de
Vigne en Verre

Domain A. & B. Labry

Classification :

Village

Région : La Côte de Beaune

Cépage : Chardonnay



Température de service :
10 to 12° C

Durée de conservation :
5 to 7 years

Auxey-Duresses (White)

La Côte de Beaune - Chardonnay

Origine

The vines grow on white marly soil located on the lower reaches of the Auxey-Duresses hillsides as well as in the hamlet of Melin. Soil composed of white marl and limestone.

Vinification

The technique of tying vines to posts is prevalent, in association with a widespread practice of planting grass between the vine rows, indicative of the preference to promote more environmentfriendly winegrowing.
Pressing is introduced once the grapes have been treaded, and fermentation is to be maintained at 20°. Maturation takes place in oak barrels, ensuring a medium presence of wood tannins to allow the soil to permeate into the wine.
Bottling is performed after 9 to 12 months.

Notes de dégustation :

Mineral tones shape the nose, which beyond a few years extends into nutty and buttery aromas.
This wine features a handsome yellowish gold hue. The initial taste has character and is buoyed by vanilla fragrances.

Mets d'accompagnements

This wine provides an ideal accompaniment to fish and white meats (like rabbit baked in mustard sauce) and all sorts of cheeses.

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