Bourgogne de
Vigne en Verre

Domaine G. Lignier

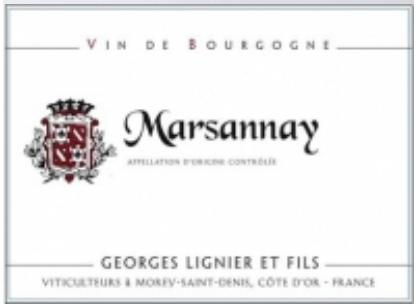
Classification :

Village

Région : La Côte de Nuits

Cépage : Chardonnay





Température de service :
12 to 14°C

Durée de conservation :
2 to 5 years

Marsannay (White)

La Côte de Nuits - Chardonnay

Origine

This wine originates from a parcel located in the small hamlet called "En la verde". The soil is predominantly clayey and contains limestone gravel. The hamlet, nestled in a narrow valley, is cool and windy, which makes for growing conditions with large swings between daytime and nighttime temperatures. This terroir comprises 0.229 ha and features a 9-hectoliter yield
(900 bottles). The vines are farmed in strict accordance with methods that respect the soil and crop to the utmost. All pruning on the parcel is performed using the simple Guyot technique.

Vinification

The grapes are pressed directly in a pneumatic press and then decanted at a temperature of 8°C for 24 hours. The ensuing fermentation takes place in oak barrels. The lees are stirred back in with the wine once every two weeks until the time malolactic fermentation commences. After 10 months of vinification, the wine is bottled at the estate by our cellar staff.

Notes de dégustation :

This wine exudes a white, slightly-golden hue. The soil composition of the parcel adds a nice mineral flavor to the wine. White fruit aromas are also readily distinguished. Aging allows fragrances to encompass more buttery tones.

Mets d'accompagnements

The Marsannay white is an ideal accompaniment to all your shellfish and seafood dishes.

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