

BOURGOGNE CHARDONNAY – CHARDIGNY

Bourgogne



APPELLATION: Bourgogne

BLEND: Chardonnay (100%)

WINEMAKER: Victor-Emmanuel Chardigny

VINEYARD: _____

The grapes are grown on clay, sand and loam soils on a gentle south-facing slope, from an estate-owned 2 hectare site in the Maconnais.

VITICULTURE: _____

The viticulture is certified organic and practicing biodynamic. A variety of cover crops are used, such as clover, yellow lupin and native grasses. They also have a horse who helps the vineyard by providing weed control, natural fertiliser and less soil compaction.

WINEMAKING: _____

The grapes are harvested by hand then transported to the winery. Spontaneous fermentation takes place in stainless steel, before another year ageing in tank.

WEBSITE: www.domaine-chardigny.com

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A refined Chardonnay, with notes of ripe lemon and yellow apple. There is a refreshing streak of acidity that carries through the wine to the rich, generous finish.