



DOMAINE

Les Guignottes

BOURGOGNE CHARDONNAY

Cépage : 100% Chardonnay

Température de service : 10-12°C

Potentiel de garde : 3-6 years

Location and Terroir

Located at the southern tip of the Côte Chalonnaise in Saône-et-Loire, our Bourgogne Chardonnay Domaine Les Guignottes covers 57.60 ares.

Vinification / Aging

The grapes are pressed immediately after harvest, and both alcoholic and malolactic fermentations take place entirely in stainless steel tanks. Aging lasts for about 12 months before bottling.

Tasting Notes

Beautiful pale gold color, the nose offers clear fruitiness (grapefruit, lemon, citrus), with hints of honeysuckle and hawthorn. A lively and crisp attack, with a finish reminiscent of anise, make this wine a delightful expression of Chardonnay.

Food Pairing

A delightful aperitif wine that pairs well with fish pies, seafood or vegetable gratins, and grilled or marinated vegetables. In general, our Bourgogne Chardonnay will complement escargot casseroles, white meats, and goat cheeses.