

DOMAINE DU MONT VERRIER

Bourgogne White

Bourgogne Blanc

Technical information

Country: France
Region: Burgundy
Appellation: Bourgogne Blanc
Grape Variety : 100% Chardonnay
Terroir : clay-limestone
Age of the vines : 36 to 37 years

Vinification

Maceration: 8-12 days depending on the batch. Direct pressing. Fermentation : 60-64°F – controlled temperatures. The wine undergoes malolactic fermentation after the alcoholic fermentation. Racked several times. Ageing: 7 months in stainless steel vats.

Tasting notes

This wine has a taste that is both elegant and complex with pronounced fruity (pear, apple) and floral (lily) aromas. It displays a lovely pale gold hue and the aroma discloses notes of citrus fruit and white flowers. It has a fresh taste with delicate tangy aromas. Its finish is round and well-balanced with notes of stone fruit.

Best to drink:

Can be cellar-aged for 3 to 5 years.

Wine pairing:

Serve with appetizers, fish and seafood, poultry, whitemeat and matured cheeses, particularly goat's cheese.

