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# BOURGOGNE CHARDONNAY

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**Domaine Gille Bourgogne Chardonnay** is harvested manually. Vinification begins directly in oak barrels. The barrels are new with fine texture, and medium toast. We gently stir the juice from time to time respecting slow fermentation for 11 months. This natural process allows the wine to reveal the entire complexity of Chardonnay. Honoring respectful winemaking philosophy we do not add yeast or chemical products.

## TERROIR

Location: Comblanchien “Les Chênes”

Vineyard: Clay & limestone - 10 000 vines/hectare – yield: 50hl/ha

Training: Ploughing, guyot pruning, free of pesticides and herbicides

## TASTING NOTES

Temperature: Best served between 6°C and 8°C (46°F – 53°F)

Colour: Bright gold

Nose: Apple fruit with notes of hazelnuts, and hints of citrus.

Mouth: Full bodied striking a perfect balance between attractive minerality and tropical fruit. A lasting finish with notes of vanilla.

Potential: 8 years

## PARING

Minerality suited for scallops and fish. Lovely with a cheeseboard on the patio.

✓ Alcohol:	<b>12%</b>
✓ Soil:	<b>Clay and limestone</b>
✓ Grapes:	<b>100% Chardonnay</b>
✓ Appellation:	<b>Bourgogne Blanc</b>

## Domaine GILLE

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