



BOURGOGNE CHARDONNAY

Burgundy, France

Domaine de la Pierre des Dames

www.domainedelapierredesdames.fr

Method & Production

The estate grown Chardonnay grapes are machine harvested from south facing vineyards in the Chevigny-Lès-Chevrières commune. Fermentation in stainless steel, using selected yeasts. Followed by seven months of ageing on the fine lees, before fining and filtration.

Tasting Notes

This complex wine reveals a deep yellow-gold hue and exhibits remarkable intensity on the nose. Aromas of lime blossom and tropical fruit, notably mango, reflect its delightful bouquet. On the palate, this full-bodied, fleshy wine offers a lovely, long and fresh finish.

Food Matching

Seared scallops

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-------------------|----------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine | | | | | | | | | | |
| PD0123 | Bourgogne Chardonnay | Chardonnay | 2023 | 13.5% | Cork | 6X0.75lt | No | No | No | No |