



## BOURGOGNE CHARDONNAY

Burgundy, France

Vincent Wengier



[www.chablis-wengier.fr](http://www.chablis-wengier.fr)

### Method & Production

Alcoholic and malolactic fermentation in stainless steel. Maturation on the fine lees for 1 year before bottling.

### Tasting Notes

Bright gold color. On the nose, you get white peach, citrus, lime, blossom, and almonds. The generous palate is fresh, yet rich, full, and vibrant.

### Food Matching

Roast chicken

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>White Wine</b>										
VW0222	Bourgogne Chardonnay	Chardonnay	2022	13.0%	Cork	6X0.75lt	No	No	Yes	No