



BOURGOGNE CHARDONNAY

Burgundy, France

Vincent Wengier



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
White Wine										
VW0222	Bourgogne Chardonnay	Chardonnay	2022	13.0%	Cork	6X0.75lt	No	No	Yes	No