

BAUDOUIN MILLET
INTENSEMENT
CHABLIS

BOURGOGNE CHARDONNAY 2021

GOLD MEDAL GILBERT & GAILLARD

GEOLOGY: CLAY-LIMESTONE SOIL

AGE OF VINES: 20 YEARS

KEEP: 3 YEARS

TASTING TEMPERATURE: BETWEEN 10 AND 12 °C



VINIFICATION

THIS BURGUNDY WHITE, MADE WITH 100% CHARDONNAY, UNDERGOES TRADITIONAL VINIFICATION ON FINE LEES IN TEMPERATURE-CONTROLLED VATS.



TASTING

THIS BURGUNDY WHITE IS PALE GOLD IN COLOUR WITH SILVERY-GREEN HIGHLIGHTS. THE NOSE IS RICH, COMBINING AROMAS OF FRESHLY CUT HERBS, MEDICINAL PLANTS, LEMON AND A STONY MINERALITY. IN THE MOUTH THERE IS DESIRABLE ACIDITY, FINE STRUCTURE AND AN EMERGENCE OF LOVELY FRUIT.

FLAVOUR AND FRESHNESS AWAITS YOU.



FOOD – WINE PAIRING

APERITIF

SEAFOOD

CHARCUTERIE BOARD

FISH

GRILLED WHITE MEATS

GOAT AND COMTÉ CHEESE

GOURMET IDEA

SNAIL CASSEROLE

