

BAUDOUIN MILLET  
INTENSEMENT  
CHABLIS

# BOURGOGNE CHARDONNAY 2022

BURGONDIA D'OR

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

