

## Bourgogne Chardonnay

A TRIBUTE TO THE PURITY OF CHARDONNAY



### TERROIRS

This fine, high-lying plot in the Hautes-Côtes boasts several types of shallow, stony soils with areas of rock breaking through the surface in places. The combination of this terroir with relatively young vines helps to create a full-bodied and precise wine.

### VITICULTURE

High-trained vines (lyre), Double Guyot pruning.

### WINEMAKING

Grapes harvested by hand at perfect maturity.

Vinification: in stainless-steel

Ageing: an average of 12 months in vat and on the lees.

### WINE & FOOD PAIRINGS

Grapefruit, Mirabelle plums and white flower aromas mingle with spicy notes (cumin) on the nose. The palate is mineral and finely-honed with a well-balanced tension.

This wine can be enjoyed as an aperitif but is also an excellent match with smoked or grilled fish, poultry in a creamy sauce or mature mountain cheeses.

Cellaring: 3-6 years.

### KEY INFO

Varietal: 100% Chardonnay

Appellation: Bourgogne Chardonnay

Color: white

Organic certified wine (Ecocert)

Biodynamic certified wine (Demeter)

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