



BLASON DE BOURGOGNE

FAMILLE DE VIGNERONS

BLASON DE BOURGOGNE is a range of authentic appellations outcome from a diversity of terroirs, specific to Bourgogne. Each cuvée was thought by our Cellar Master who has selected the grapes and made sure to extract the best.



BOURGOGNE

APPELLATION D'ORIGINE CONTRÔLÉE

CHARDONNAY

VIN DE BOURGOGNE

« *Crisp and Rich* »

❖ THE TERROIR

The vineyards are located on calcareous, siliceous, clay rich or sandy soils, often mixed with sandstone pebbles.

❖ GRAPE VARIETY

Chardonnay.

❖ WINEMAKING AND MATURING

Vinification takes place mostly in stainless steel vats with 10% carried out in Burgundy oak barrels. Matured on the lees for 9 months before blending.

❖ TASTING NOTES

White-gold colouring with green glints. The fresh, delicate bouquet reveals aromas of hawthorn flower and flintiness. A silky mouthfeel with flavours of citrus give this Bourgogne a youthful and dynamic style.

❖ FOOD PAIRING

Enjoy with appetisers. It will also pair well with sashimi and poultry.

Serving temperature: 12°C.

Mis en bouteille à la propriété

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