



# 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 CÔTE D'OR

APPELLATION D'ORIGINE CONTRÔLÉE

VIN DE BOURGOGNE

« *Smooth and Delicious* »

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### ❖ THE TERROIR

Located on the village of Meursault and Puligny Montrachet, the vineyard is facing South-East. Taking root in colluvium soils and clayey silt.

### ❖ GRAPE VARIETY

Chardonnay.

### ❖ WINEMAKING AND MATURING

Pneumatic whole-crop pressing, followed by static cold sedimentation. Fermentation and maturing on the lees in neutral French oak barrels for 10 months.

### ❖ TASTING NOTES

Pale yellow gold color with green hues. A very pure bouquet that opens into notes of flowers, citrus and white-fleshed fruit. In the traditional style of great white Bourgogne wines, it is beautifully nuanced and balanced in the mouth. A delicate hint of honey accompanies the finish with its fresh and spicy charm.

### ❖ FOOD PAIRING

Perfect pairing for an aperitif served with tapas, terrines and smoked salmon. They also make a great match for delicate fish in sauce, snails with garlic butter, or poultry in cream sauce, and smooth and creamy soft cheeses.

Serving temperature: 10°C to 12°C.

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Mis en bouteille à la propriété

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