



# 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.*

## MÂCON-VILLAGES

APPELLATION D'ORIGINE CONTRÔLÉE

CHARDONNAY

VIN DE BOURGOGNE

« *Juicy and Zesty* »



### ❖ THE TERROIR

The Mâconnais hills form a set of slopes separated by parallel faults that are oriented north, north-east or south / south-west. The vineyards are located on calcareous, siliceous, clay rich or sandy soils, often mixed with sandstone pebbles.

### ❖ GRAPE VARIETY

Chardonnay.

### ❖ WINEMAKING AND MATURING

Gentle pneumatic pressing, static sedimentation. Low-temperature alcoholic fermentation. Guided malolactic fermentation. Matured in vats.

### ❖ TASTING NOTES

Pale gold colouring with glints of white gold. A suave and intense bouquet with flowery notes. Well-structure in the mouth; the citrus flavours with a touch of mineral give a seductive union.

### ❖ FOOD PAIRING

Enjoy as an aperitif or with grilled chicken, veal in sauce, risotto, grilled fish and even goats' cheese.

Serving temperature: 10°C to 12°C.

Mis en bouteille à la propriété

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