



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.

VIRÉ-CLESSÉ

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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