

Bourgogne Blanc

The Bourgogne Blanc comes from the 'Les Pellans' and 'Champ Perrières' vineyards, located in Meursault and Puligny-Montrachet respectively. The wine is aged in little wooden barrels for approximately 8 to 9 months, using very few new oak. The nose is fresh and clean with mineral notes, apple (Granny Smith), a hint of vanilla, and orange/tangerine. The taste is pure and round, with pleasant mild acidity, a mineral undertone, and apple and orange flavours. There's also a lovely hint of butter. The finish is nice and fresh, perfectly complementing the overall profile.

Wine Pairing

Serve the wine at a temperature of 11 to 13 degrees.

The beautiful minerality makes this wine a great companion for seafood.

