

Marie André



Bourgogne Chardonnay 2012

Terroir

This wine is a blend of one variety, the Chardonnay, from several locations. 50% is from the Côte de Beaune, with parcels in the villages of Meursault, Puligny and Chassagne. The rest comes from the Maconnais (45%) and a small portion from the Côte de Nuits (5%). The soils are calcareous clay with dominant limestone and marl for the Maconnais and the Cote de Nuits and marl and clay for the Côte de Beaune. The plots are usually located at the bottom of the hill with a moderate to gentle slope. The vines are on average 40 years old which is the optimum age for production.

Grape Variety

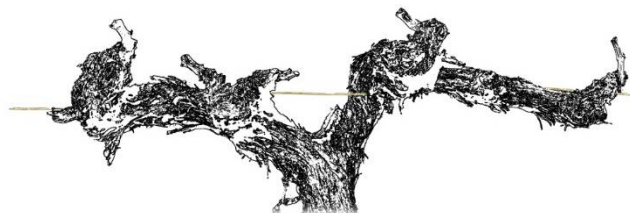
100% CHARDONNAY

Our oenologist's comments

The color is bright yellow with a slight silvery sheen. The nose expresses aromas of yellow fruits such as chilled nectarine and pear. It is a wine whose ageing was shared between stainless steel tanks and French oak barrels. Sweet woody notes appear when aerating: vanilla and butter, but not too much due to a relatively short aging which preserves the freshness of the Chardonnay. On the palate, the attack is a nice tonic note of acidity accompanied by fruity flavors of peach. The mid-palate is round and delicious. Finally, the finish is tonic and invigorating. You can enjoy tasting this Chardonnay in its youth.

Sommelier's advice

This Bourgogne Chardonnay will pair well with frog legs, Grilled Scallops, Carpaccio of salmon and dill and why not with a well ripened camembert



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