




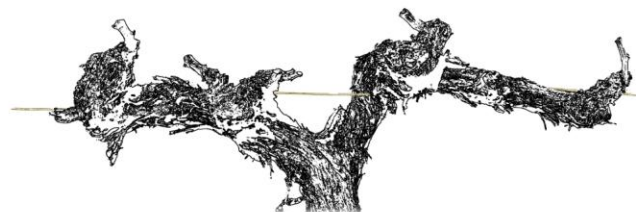


PIERRE ANDRÉ

MAISON FONDÉE EN 1923

PIERRE ANDRE CHARDONNAY

Designation :	AOP Bourgogne Chardonnay
Vintage :	2018
Grape varieties :	100% Chardonnay
Origin :	Burgundy is the home of the Chardonnay grape, which develops its most perfect expression on this land. Produced in the Côte-d'Or, Saône-et-Loire and the Yonne, Burgundy Chardonnay is a wine of initiation, inviting you to discover the appellations Village, Premier Cru and Grand Cru of Burgundy.
Vinification :	Traditional vinification. The grapes are pressed immediately upon arrival at the winery in pneumatic presses. Fermentation in stainless steel thermo-regulated at 16°C. Aged in oak barrels used between 1 and 5 times for 10 months. The oak is mainly sourced from the Vosges region.
Soil :	Clay and limestone soils resulting from the weathering of limestone and marl substrate.
Country origin :	FRANCE
Sensory characteristic :	
 Colour :	Pale Gold.
 Nose :	The nose is fresh and elegant: white flowers, lime, hazelnut.
 Palate :	The palate is accurate with a good acidity that blends nicely with fine woody notes of toast and dried fruit.
Recommendations :	Fish in sauce, poultry, cured meats.
Serving condition in C° :	11-13°C
Alcohol content :	12.5
Cellar potential :	2 years
Acidity G/L :	0



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