




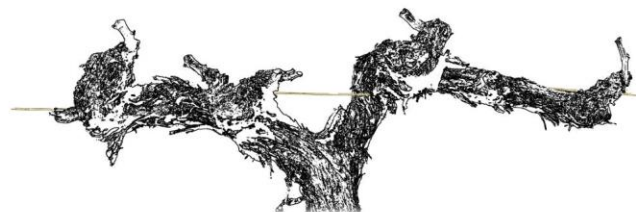


PIERRE ANDRÉ

MAISON FONDÉE EN 1923

PIERRE ANDRE CHARDONNAY

Designation :	AOP Bourgogne Chardonnay
Vintage :	2016
Grape varieties :	Chardonnay
Origin :	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 :	Bright in colour with green hues.
 Nose :	The nose is expressive, lemon-flavoured with a floral note of white flowers.
 Palate :	The mouth is fleshy and substantial with some broiled and fresh almonds notes. The finish is steady and lightly saline.
Recommendations :	Perfect with a tripe sausage or Burgundy snails but also with fish or shellfish.
Serving condition in C° :	11-13°C
Alcohol content :	13



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