

Romane & Clément

Bourgogne Blanc



Region, Appellation, Sub Appellation: Bourgogne, Côte d'Or

Vinification: Sustainable, Hand-picked

Fermentation: Cold Maceration, Stainless steel temperature-controlled tanks

Aging: Maturing in large oak barrels - Lees feed the wine for 16 months.

Grape varieties : Chardonnay

Alcohol : 13%

Tasting notes :

The wine shows a golden color. It has yellow fruits (peach, apricot, plum...) and honey bouquet, with a mineral touch mixed with vanilla notes and toasty aroma. Right from the beginning, the wine is round and dulcet. Then comes the floral aroma: iris and acacia flower. The fruity side is brought out, and the acidity is restrained. Right after the citrus fruits appear, the aroma is more energetic. At the end, the wine is rich and tasty. This is a simple wine with amazing complexity.



Sustainable

