



ROBERT GOULLEY

Bourgogne Chardonnay, White

VINES

Wine origin : Domaine

LOCATION

Our grapes are growing in Préhy, south-west exposure.

TERROIR

Préhy is established on a limestone soil dating from the Late Jurassic.

IN THE VINEYARD

The vines are 30 years old and give 60 hectoliters by acres every year. We take care of all our grapes in a sustainable and reasoned approach to viticulture.

VINIFICATION & MATURING

THE VINTAGE

The vintage 2019 is the result of a sunny weather, which illustrate the white wine of "Bourgogne" freshness.

VINIFICATION

- Mechanical harvest
- Direct pressing, cold settling . Natural yeast. Controlled fermentation temperature -16-18 ° C- for the tank
- Alcoholic fermentation and malolactic completed

AGEING

- Maturing on fine lees from November to mid April
- Collage and filtration before bottling
- Thermoregulation allows fermentation at low temperature in order to develop the flavors. The wine is 100% stainless steel tanks to preserve freshness and fruitiness of the wine -about 10 months-
- Bottled by us at the Estate

Alcohol content : 12.5 % vol.

SERVING & TASTING

TASTING NOTES

Pale yellow, express scents of white flowers, almonds and toast. In the mouth has great minerality bring out the character of our soil, then finish with flavors of honey.

Ageing potential : 2 to 3 years, 5 years - **Serving** : To be served between 10°C and 12°C

FOOD PAIRINGS

To be enjoyed with white Meat, shellfish, fish sauce, ham, chicken, cheese, such as Epoisses, Langres.

SPECIFICATIONS

Other labels : Vegan

Contains sulphites - Does not contain egg or egg products - Does not contain milk or milk-based products



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Please enjoy Bourgogne wines responsibly.


VINS DE
BOURGOGNE