

D O M A I N E

*Bouthenet-Clerc*

# BOURGOGNE HAUTES-CÔTES DE BEAUNE AU PARADIS



## TERROIRS

GRAPE VARIETY	100% Chardonnay
VINEYARD AREA	0,58 hectare
SOIL	Clay-limestone

## VINIFICATION & AGEING

Alcoholic fermentation begins in stainless steel vats under controlled temperatures (17 to 20°C). Transfer to barrels halfway through fermentation (20% new barrels). Aged for one year with malolactic fermentation.

## TASTING NOTES

*Pale gold in color with occasional green highlights, the nose reveals notes of white-fleshed fruits, apple, quince, peach, and a slight hint of toast (barrels). On the palate, it retains the freshness of Chardonnay. The wine is fresh and balanced between fruit and minerality.*

## FOOD PAIRINGS

It is ideal with fish in light sauces, shellfish, or poultry in cream sauce. It also pairs very well with goat cheese or seasonal vegetables.

## SERVICE & CELLARING

Serve at 10-13°C / Best enjoyed within 3 years



*«Wine is a discipline where there is no cheating. Every gesture must strive for excellence, even if it requires sacrifice.»*

ANTOINE CLERC

10, rue Saint-Louis, Hameau de Mercey  
71150 Cheilly-lès-Maranges - France

[contact@bouthenet-clerc.fr](mailto:contact@bouthenet-clerc.fr)

+ 33 6 15 32 78 77

[WWW.BOUTHENET-CLERC.FR/EN](http://WWW.BOUTHENET-CLERC.FR/EN)