

D O M A I N E

Bouthenet-Clerc

BOURGOGNE HAUTES-CÔTES DE BEAUNE AU PARADIS - VIEILLES VIGNES



TERROIRS

| | |
|---------------|-----------------|
| GRAPE VARIETY | 100% Chardonnay |
| VINEYARD AREA | 2 hectares |
| SOIL | Clay-limestone |

VINIFICATION & AGEING

Cold pre-fermentation maceration for 5 to 7 days. Alcoholic fermentation in stainless steel vats, peak temperature 33°C at mid-fermentation. Gentle devatting and pressing, then light racking before aging on fine lees. 30% of the volume is transferred to barrels for one year with malolactic fermentation.

TASTING NOTES

Its color is dark and purplish. The nose is marked by red fruits (raspberry, morello cherry). With age, the fruit becomes candied. On the palate, it is full-bodied and generous. A certain nervousness is not uncommon in its youth, then the tannins melt and balance is established.

FOOD PAIRINGS

It pairs very well with grilled red meats, beef bourguignon, or roast lamb. It also goes well with stews, regional cuisine, and mature cheeses.

SERVICE & CELLARING

Serve at 15-16°C / Best enjoyed within 7-10 years



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

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