

DOMAINE
Bouthenet-Clerc

SANTENAY
LES CORNIÈRES

BURGUNDY WINES - MARANGES



TERROIRS

GRAPE VARIETY	100% Chardonnay
VINEYARD AREA	0,28 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

This Santenay Blanc «Les Cornières» offers hints of white flowers, citrus fruits, and sweet almonds. Vigorous and full-bodied, it expresses itself in a bouquet-like manner.

FOOD PAIRINGS

It pairs very well with seafood and fish such as salmon and cod. You can also serve it with white meat such as veal.

SERVICE & CELLARING

Serve at 10-13°C / Best enjoyed within 3-5 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

+ 33 6 15 32 78 77

WWW.BOUTHENET-CLERC.FR/EN