



# Coteaux Bourguignons Blanc

## 2019

### Grapes

Chardonnay  
Aligote

### Region/Appellation

Bourgogne

### Alcohol by volume

12.50%

### Residual Sugar

1.1 g/l

### pH

3.27

### Total Acidity

5.89 g/l

### Drinking Window

2023 - 2025

### Tasting Guide



### Tasting note printed

21/07/2024

### Winemaker Notes

A vivacious Chardonnay and Aligoté blend from the Côte d'Or and Beaujolais, with crisp apple and citrus characters and refreshing acidity.

### Vineyard

The wine originates from both Beaujolais and Burgundy: a combination of two different types of soils: granite for Beaujolais and clay/limestone for the northern part of Burgundy.

### Winemaking

Fermentation and aging take place in stainless steel tanks to preserve as much as possible the fruit and freshness.

### Vintage

A season of extreme summer temperatures and one of the hottest and sunniest on record which led to lower yields. However, whilst yields are low, the quality and concentration is outstanding, with wines of great character.

### Food match

Grilled and Roasted White Meats

Perfect with mild goats cheese salads and a plate of freshly caught shellfish.

