



Vignerons De La Colline Eternelle

Bourgogne Vézelay

Bourgogne - White 2016

<i>Region :</i>	Bourgogne
<i>Appellation :</i>	Bourgogne
<i>Designation :</i>	Vézelay
<i>Cuvée :</i>	Bourgogne Vézelay
<i>Color :</i>	White
<i>Vintage :</i>	2016
<i>Grapes :</i>	Chardonnay (100%)
<i>Alcoholic degree :</i>	12.5 %
<i>Bottle size :</i>	37.5 cl



WINEMAKING

Conventional viticulture.

Mechanical harvesting.

Partial destemming, Temperature-controlled fermentation in stainless steel vats, Pressing, Malolactic fermentation.

Ageing in oak barrel, Light filtering, Traditional corks, Ageing on the lees, Regular bâtonnage (stirring up the lees).



TASTING

APPEARANCE : Gold colour, limpid, pale rosé highlights.

NOSE : Oaky, complex, white flowers aromas.

PALATE : Fruity, rich.



SERVING

SERVING TEMPERATURE : Between 10° and 12°

AGING : Ageing from 2016 to 2021



FOOD MATCHES : Fish dishes, Poultry, Turkey, Goats cheese

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