

CUVÉE DECANTER BOURGOGNE CHARDONNAY "SAINT CLOS"

- 🌐 **Country** – France
- 📍 **Region** – Bourgogne AOP, Burgundy
- 🏠 **Producer** – Domaine de Rochebin
- **Type** – still wine

- 💧 **Color** – white
- 🍇 **Grape variety** – 100% Chardonnay
- 🍷 **Alcohol content** – 13%
- 🍷 **Volume** – 0,75 l

- 👅 **Tasting characteristics** – Wine has a pure golden color with a straw tint. The aroma opens attractive notes of yellow fruits, peaches, nectarines. Lively and silky in the mouth, the wine shows rich fruit tones with a crisp lemon finish.
- 🍷 **Gastronomy** – Ideal as an aperitif, as well as in combination with mixed salad, chicken, or veal in sauce and grilled fish. Recommended serving temperature is 11-12°
- 🏠 **Production method** – Temperature controlled fermentation for 3 to 4 weeks in inert tank with further short aging in stainless steel vats.
- 🌿 **Terroir** – Limestone and clay-based soils in Central Mâconnais (Southern Burgundy), on East to Southwest facing slopes overlooking the village of Azé, altitude of 300 to 400m.

