



BOURGOGNE CHARDONNAY

Freshness and roundness



PRESENTATION

Grapes from terroirs located in Puligny-Montrachet and Chassagne-Montrachet, at the foot of clay-limestone hillsides, with great east/south-east exposures.

VITICULTURE

Vines planted at a density of 10,000 vines per hectare, Guyot Simple pruning, sustainable growing, carefully planned vineyard work and controlled yields.

VINIFICATION

Harvesting by hand, direct pressing, not much settling, fermentation with indigenous yeasts, ageing in barrels for 12 months then transfer to vats after racking. Light filtration through earth or fining depending on the vintage. Gravity-fed bottling.

TASTING & PAIRING

Precise nose, palate of great finesse, subtle flavours, here we find the nobility of the great white wine villages... Suggested food pairing: slice of farmhouse bread with truffled butter.

KEY INFO

Region: Bourgogne
Varietal: Chardonnay
Colour: white

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Winery and tasting (by appointment)
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