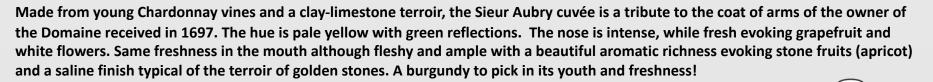


## **BOURGOGNE BLANC 2023** Cuvée Sieur Aubry



Mont

NEEXPLO

Appellation:	BOURGOGNE BLANC.
Surface area:	1.5 hectare of young vines.
Production:	3,000 to 8,000 bottles.
Soil:	Clay limestone
Varietal:	Chardonnay.
Planting density:	Between 5,000 and 8,000 vines per hectare.
Average age of the vines:	37-38 years.
Yield:	60hl/hectare.
Location:	Saint-Julien.
Exposure:	East and South-East.
Pruning:	Guyot one fruiting cane.
Cultivation:	Sustainable practices, HEV (High Environmental Value) certification.
Harvesting:	Manual and mechanical harvesting. Sorting of the clusters on the estate.
Vats:	91HI temperature-controlled stainless-steel vats in order to hone the vine plot selection and bring out the best of
	each batch
Maceration:	Direct soft pressing of the whole clusters.
Fermentation :	12-13° C – low controlled temperatures. No malolactic fermentation to preserve the primary aromas of the varietal.
	Several rackings.
Maturing:	8 months in stainless-steel vats.
Bottling, Closure, BarCode :	On the estate, Cork, EAN : 3770004064946
Characteristics :	ABV 13%, Residual Sugar: 1g/L, Acidity: 3,48g/L
Cellar-ageing & serving:	Drink now or cellar-age 3-5 years. Serve between 13°-15°C.
Food & wine pairing:	To be served as an aperitif or with grilled fish or poultry, seafood, a leek flamiche, a zucchini tian, Dôme de Vézelay
	goat cheese or sheep cheese. For dessert, prefer lemon, white peach or pear sorbets.

Adresse : SCEA Domaine du Mont Verrier - 434 route de plantigny 69640 Saint Julien. Bureaux : (+33) 474 674 284 Site Internet : www.domainemontverrier.com E-mail : contact@domainemontverrier.com

## Les Monts Verriers *Lieu-dit* (local spot)

- Patchwork of soils
  - Marl, limestone clay
  - Blue volcanic rock and schistose
  - Granite, quartzite and gneiss
  - Deep, good-drainage
  - Southeast-facing
- Mix of grape varietals
  - Chardonnay old vines
  - Pinot Noir
  - Gamay

• AOP :

- Beaujolais-Villages
- Bourgogne red and white

