



Wine: Bourgogne Hautes Côtes de Beaune "Les Monts de Battois"
 Domaine R. Dubois & Fils
 Vintage: 2010
 Grape: 100% Chardonnay
 Alcohol: 12,5%

Vinification & maturing

The grapes harvested with machines are pressed in order to extract the juice, which is thereafter placed in a vat to a static racking of the must. The clear juice is lodged in barrels and in vats where it will be sowed in yeast to start the alcoholic fermentation. The temperature of fermentation is maintained between 16 and 19°C in order to obtain aroma of youth. After 10 days of fermentation, the wine is racked and put in cellar. The wine stays in the cellar during 10 months where it undergoes a second fermentation - malolactic fermentation - which allows a stabilizing of the wine structure.

Tasting notes

A well-balanced Chardonnay with subdued strength. Elegant structure with notes of honey, citrus and ripe apples.

Food pairing

Warm starters, poached fish and fish and shellfish in creamy sauce, charcuteri and strong cheese.

Serving temperature

12-14°C

(Indeholder sulfitter)

