


ZAIZON 



Burgondia d'Or 2010 à Meursault
Médaille d' Or Concours Général Agricole Paris 2011
Guide Hachette 2012 page 554

Wine: Saint Aubin " En Vesvau "
Domaine. Château Santenay
Vintage: 2009
Grape: Chardonnay 100%
Alcohol: 13%

Vinification & maturing

The grapes have been picked by hand and immediately pressed at low pressure. Long alcoholic and malolactic fermentation (over a 3 months' period) to give a good body to the wine. Maturation in stainless steel vats for a maximum freshness both on the nose and on the palate.

Tasting notes

Gold pale colour with green tints. Beautiful brilliance.
There is a very elegant and vivid nose. Fresh, woody and fruity wine.
It is mellow, harmonious and smooth in mouth. We can find aromas of mango, fresh nuts, dried apricot and mint. Well balanced with a good length.

Food pairing

To appreciate with Fish with cream sauce, seafood, foie gras, white meat, strong cheeses...

Serving temperature

11-13°C

(Indeholder sulfitter)

