



## — CELLIER DU — CHÂTEAU DE LA CHAUME

### DESCRIPTION OF WINE

**A.O.C :** Appellation 1<sup>er</sup> Cru  
Contrôlée

**Wine producing region :**  
Bourgogne

**Grape variety :** Chardonnay for  
white wine or Pinot noir for red  
wine

**Type of soil :** Clayed-Chalky

**Wine making for white wine :**  
Hand harvest  
Full grape pressing  
Cold settling during 24 to 48  
hours

Alcoholic and malolactic  
fermentation oak barrel

**Wine making for red wine :**

Hand harvest

Destemming

Alcoholic fermentation in  
stainless steel or wood tank

Punching of the cap, twice a day  
during 10 days and pumping-  
over the must

Maceration with grape skin, then  
devatting

**Ageing process :** Ageing in  
stainless steel during 9 to 12  
months, which 20 % to 30 % of  
new barrels

### COMMENTS

This wine from « appellation 1er Cru » are the unique terroir  
expression, which we are daily attentive. Ours grapes reached the  
best possible maturity possible, giving a well-structured, balanced  
and complex wine.

### FOOD AND WINE PAIRING

Les mets tels que du saumon fumé, des quenelles de brochet, ainsi  
que des fromages comme du comté et de l'époisse conviendront  
parfaitement à la dégustation du vin blanc. Pour les vins rouges,  
les mets qui s'accorderont le mieux, seront les viandes rouges  
et les fromages frais et affinés.

### APPELLATIONS

Chablis 1<sup>er</sup> Cru Fourchaume, Nuits Saint Georges 1<sup>er</sup> Cru les Crots,  
Vosne Romanée 1<sup>er</sup> Cru les Suchots, Chassagne Montrachet 1<sup>er</sup> Cru  
les Embazées, Meursault 1<sup>er</sup> Cru les Charmes, Santenay 1<sup>er</sup> Cru les  
Gravière

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The abuse of alcohol is dangerous to health, please enjoy in moderation

