



— CELLIER DU — CHÂTEAU DE LA CHAUME

DESCRIPTION OF WINE

A.O.C : Appellation Grand 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 in 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 18 months,
which 30 % to 50 % of new
barrels

COMMENTS

These wines represent the quintessence of burgundy wine. they are the source of the region worldwide recognition. They are the unique combination between the grape, the soils, the vintage and winegrowers knowhow. Unforgettable emotions are promised aincomparable. Those wines will always fill amateurs with wonder through years thanks to the richness and the intensity of their bouquet.

FOOD AND WINE PAIRING

To fully enjoy exceptional red wine, prefer pork, veal, poultry grilled or roasted. Lobster, langoustine, and gravlax salmon are perfectly matched with these white wines.

APELLATIONS

Clos Vougeot Grand Cru, Corton Charlemagne, Corton
Les Bressandes, Charmes Chambertin.

21700 Corgoloin - France

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

