



— CELLIER DU — CHÂTEAU DE LA CHAUME

DESCRIPTION OF WINE

A.O.C : Appellation Régionale 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 stainless
Steel tank in thermoregulation

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 tank during 6 months / 20% oak on request

COMMENTS

This wine « appellation régionale » are light bodied with red fruits aromas for the red wine. The white wine are light bodied with a sweet minerality. The Aligoté are gourmet and full of energy.

FOOD AND WINE PAIRING

These white wines well matched with grilled fishes, asparagus or with white meat in sauce. Red wines will find his perfects dishes with terrines, saucissons, pâtes and andouillettes.

APELLATIONS

Bourgogne Pinot Noir, Bourgogne Chardonnay, Bourgogne Aligoté, Mâcon-Villages, Beaujolais-Villages, Coteaux Bourguignons.

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

