



## — CELLIER DU — CHÂTEAU DE LA CHAUME

### DESCRIPTION OF WINE

**A.O.C :** Appellation Village 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

**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 :** Aged in barrel for 9 months, which 10 % to 20 % of new barrels

### COMMENTS

These wine from Village appellations are the first introduction to the complexity of "Burgundy Terroir". The limited yields bring a nice concentration suitable for gastronomy Food and wine pairing.

### FOOD AND WINE PAIRING

Snails, seafood as mussels marinières style, shrimps and whelks as well as poultry will be the perfect eating companions of these white wines. The red wines will match with meat or poultry pies.

### APPELLATIONS

Chablis, Gevrey Chambertin, Nuits Saint Georges, Pommard, Meursault, Pouilly Fuissé.

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

