



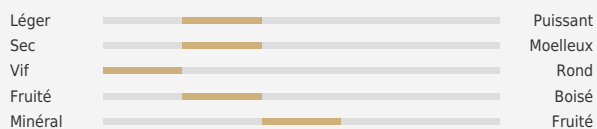
BOURGOGNE CHARDONNAY

PRODUIT

Domaine Faiveley's Bourgogne Chardonnay perfectly illustrates the elegance and finesse characteristic of Burgundy whites from carefully selected terroirs. This wine draws its freshness from the limestone and clay soils that promote the pure and delicate expression of the Chardonnay grape variety. The carefully crafted vinification combines fermentation in stainless steel vats to preserve its liveliness and a partial aging in oak barrels to impart subtlety and roundness.

On the nose, this Bourgogne reveals delicate aromas of white fruits, such as pear and apple, combined with light floral notes and a hint of vanilla. On the palate, it seduces with its balanced structure, elegant freshness, and long, harmonious finish. This Chardonnay is an ideal companion to seafood, grilled fish or poultry in cream sauce, offering a gourmet and refined experience, faithful to the Faiveley style.

PROFIL GUSTATIF



IDENTITÉ

Région viticole / Pays	Bourgogne / France
Type de vin	Blanc
Volume	0,75L
Degré d'alcool	13,0%
Potentiel de garde	2 ans
Cépages	Chardonnay