

COLLIN BOURISSET

DEPUIS 1821

MÂCON-CHARDONNAY

Appellation d'Origine Protégée

No Added Sulfites

REGION

France / Bourgogne / Mâconnais

GRAPE VARIETY Chardonnay

SOIL

Clay and limestone.

VINIFICATION & AGEING

Direct crushing and pressing of the grapes to extract the juice. Fermentation at low controlled temperature in stainless steel tank. Partial or complete malolactic fermentation following the total acidity of the wine. 6 months ageing in wooden barrel then bottling after 8 months.

TASTING NOTES

Golden green colour. Aromas of fresh wood with white flowers and ripe fruits. Very generous on the palate, well-balanced with a beautiful length.

FOOD & WINE PAIRINGS

To serve with frogs or chicken with cream sauce.

SERVING TEMPERATURE 12-13 °C

AGEING POTENTIAL 2 to 3 years

ESTATE

Close to 10 years of experience in the making of Natural wines without added sulfites. Our know how is recognized by professionals. The culture of our vineyards and our methods of winemaking are the result of a real environmental approach.

