





# Burgundy, Domaine Lagarde, AOC Bourgogne Côte Chalonnaise, Blanc

AOC Bourgogne Côte Chalonnaise, Bourgogne, France

Domaine Lagarde is based in Rosey in the heart of Côte Chalonnaise, near Rully and Givry. The Domaine was established in 1989 when Jean-François Lagarde acquire its first 4 hectares. Now the Domaine spread over 30 hectares. At that time, all the grapes were vinified in Coop and it is only when Lucile, the younger daughter, joined the Domaine, that they started to vinify and bottle in their own premises. At today's date, they still sale some bulk to negociant as they don't have enought space to age all the

#### **PRESENTATION**

The land belonged to the parents of Jean-François Lagarde, a farmer. Jean-François decided to bring the land to fruition by planting Burgundy's flagship grape variety, Chardonnay. It took several years of planting, from 1986 to 1991, to reach the present 3 hectares. Rows over 250m long.

#### LOCATION

Côte Chalonnaise | Jully-les-Buxy

#### **TERROIR**

Clay Limestone soils.

#### IN THE VINEYARD

Integrated pest management. Disbudding. Mechanical harvesting

# WINEMAKING

100% destemming Pressing during vatting and settling.

Fermentation at low temperature for 3 to 5 days. The temperature is then gradually raised to around 25°, to transform the sugars into alcohol while retaining the freshness of the aromas.

#### **AGEING**

10% temperature-controlled stainless steel vats, 90% old oak barrels aged 10 months. Single batch bottled on the estate.

## VARIETAL

Chardonnay 100%

## GM: NO

Contains sulphites. Does not contain egg or egg products. Does

# **SERVING**

12°C/54°F

#### TASTING

Bright, limpid golden color. Citrus nose (grapefruit and lime). On the palate, a balance of minerality, liveliness and roundness. A greedy note on the finish, brought out by the woodiness of the barrels.

#### **FOOD PAIRINGS**

Ideal as an aperitif with gougères, charcuterie or goat's cheese.



