

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# LAURENT CHARDIGNY

AOP Bourgogne Chardonnay

White

**PRESENTATION**

Laurent Chardigny is a passionate and respected winegrower, established in Azé in the Mâconnais region since 2008. Thanks to his many years of experience, he has developed a unique know-how that enables him to produce quality wines reflecting the authenticity and richness of his terroir. His determination, sense of innovation and love of his craft make him a key figure on the local wine scene. Laurent Chardigny embodies the spirit of terroir and passion for wine, giving each bottle a unique story and experience.

**VARIETAL**

Chardonnay 100%

**TERROIR**

Clay-limestone soil.

**IN THE VINEYARD**

Planting density 7500 feet/ha. Ground cover between rows. Simple Guyot pruning and arcure training.

**HARVEST**

Machine that allows sorting and destemming of grapes.

**WINEMAKING**

Direct pressing of the grapes followed by static settling at -4°C. Fermentation in concrete tanks for about ten days at 16-18°C.

**AGEING**

Aging on fine lees for 11 months in concrete tank.

**SERVING**

11 to 13°C

**AGEING POTENTIAL**

3 to 5 years

**TASTING**

From Maconnais, this Chardonnay reveals a pale gold robe with straw reflections. The nose opens with aromas of yellow fruits such as peach and nectarine, complemented by delicate floral notes. On the palate, the attack is soft and fruity, evolving towards a slightly lemony finish that brings freshness and balance.

**FOOD PAIRINGS**

This Burgundy Chardonnay harmoniously pairs with a variety of dishes. It will perfectly accompany grilled or sautéed fish, roasted poultry, as well as soft cheeses. Its freshness and finesse also make it an excellent choice for an aperitif or to accompany sardine tapas with olive oil.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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