



DOMAINE DUVERNAY P&F

AOP Bourgogne Chardonnay

DVP | White | DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

Located in Côte Chalonnaise, Domaine Duvernay P&F is a family estate founded in 1970 by Jean Duvernay. Driven by a deep passion for viticulture, he built his cellar alone for a decade before gradually expanding the estate. In 1984, his son Jean-Luc, a graduate of the Beaune viticultural school, continued this expansion, bringing the estate's surface to 20 hectares today. Since 2015, Floriane Duvernay, a trained oenologist, has joined the estate, bringing a modern and technical vision to production. The estate practices integrated pest management, environmentally conscious, and has strengthened its commitment by building a tasting room dedicated to welcoming wine enthusiasts. The wines from the estate, whether red or white, reveal an authentic expression of their terroir, combining freshness, balance, and elegance. A beautiful signature of Côte Chalonnaise.

VARIETAL

Chardonnay 100%

TERROIR

Brown or calcareous soils with low clay content.

IN THE VINEYARD

Key stages include reasoned treatments, soil management tailored to each plot, and regular monitoring to preserve balance and vitality in the vineyard. Vineyard work is carried out with precision to control yields and ensure healthy grapes, leading up to a carefully timed harvest.

HARVEST

Manual harvesting with plot-by-plot sorting.

WINEMAKING

Upon arrival, the grapes are directly pressed in a pneumatic press. No destemming is done, allowing for better juice flow. The must is cooled to 15°C to preserve freshness and aroma.

AGEING

After careful settling, the juice is transferred to oak barrels. Alcoholic and malolactic fermentations are closely monitored and expertly controlled to ensure precision and balance.

SERVING

Serving temperature: 12°C

AGEING POTENTIAL

5 to 10 years

TASTING

This Bourgogne Chardonnay from Domaine Duvernay P&F reveals elegance and precision. Pale gold with green highlights, it opens with delicate aromas of ripe citrus, white flowers, and a subtle buttery note. With aeration, hints of hazelnut and flint emerge. On the palate, the attack is smooth and fresh. The body is generous yet never heavy, finishing on a taut, slightly saline note that reflects the wine's fine balance between richness and minerality.

FOOD PAIRINGS

This versatile Chardonnay pairs beautifully with delicate and flavorful cuisine. It will shine with a veal blanquette, asparagus risotto, or lemon butter fish fillet. As an aperitif, it enhances smoked salmon toasts or scallop carpaccio. For vegetarian options, try it with a seasonal vegetable tart or a gratin of squash with Comté cheese its fresh acidity brings perfect balance to richer dishes.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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