



Vignobles de Bourgogne

BRUNOLAFON
wine selection

Maison Louis Chavy, LC by LC Sauvignon Blanc, Vin de France, White

Vin de France, VSIG, France

Maison Louis Chavy was founded 60 years ago by Louis Chavy, a grower in Puligny-Montrachet. After studying oenology in Dijon, he began producing a wide range of wines from the Côte de Beaune and quickly expanded to the rest of Burgundy. Today, Maison Louis Chavy remains a small, highly specialized négociant focused on quality wines, particularly from the Côte de Beaune, Côte de Nuits, and Côte Chalonnaise.



PRESENTATION

A range of Chardonnay, Pinot Noir and Sauvignon Blanc to express the richness and elegance of Burgundian Climates.

TERROIR

Clay, Limestone.

WINEMAKING

Traditional fermentation in stainless steel vat.

AGEING

Ageing in steel vats.

VARIETAL

Sauvignon blanc 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

12°C/54°F

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Light yellow. Citrus as well as floral notes such as narcissus or jasmine. Clean and lively attack. Lovely balance between briskness and aromatic power, very pleasant on the palate.

FOOD PAIRINGS

Aperitif, sushi, grilled fish and goat cheese.

