





# 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.

#### 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**

8°C/10°C-47°F/50°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.



Contact us at: info@brunolafonselection.com