



Domaine Guillemette et Xavier BESSON , La Matrosse, AOC Givry, Blanc, 2021

AOC Givry, Bourgogne, France

TERROIR

La Matrosse is a plot located on top of the slope, and oriented full South. The vines were planted in 1998. The soil is formed by clay and mostly limestone.

IN THE VINEYARD

Pruning technique : Guyot-Poussard.

Plough in surface.

Sustainable viticulture.

Harvest by hand.

WINEMAKING

Pneumatic pressing with undestemmed grapes.

Must settling and alcoholic fermentation in barrels with 30% of new ones.

AGEING

Stirring in barrels.

A 10 month maturation on lees.

Bottling at the Domaine.

VARIETAL

Chardonnay 100%

TECHNICAL DATA

Surface area of the vineyard: 0,30 ac

SERVING

11°C

AGEING POTENTIAL

5 years

TASTING

The wine is fine with fresh fruits and citrus fruits, toasted notes due to oak barrels.

FOOD PAIRINGS

We suggest to pair this wine with fish in a light sauce, pike with white butter, white meat, or goat cheese.

CLASSIC FOOD AND WINE PAIRINGS

Apéritif, Fromages, Fruits de mer, Poissons, Volailles

