



Vignobles de Bourgogne

BRUNOLAFON
wine selection

Burgundy, Domaine des Quatre Saisons, AOC Bourgogne Epineuil, Rouge

AOC Bourgogne Epineuil, Bourgogne, France



With its roots in Epineuil, 20 km from Chablis in Burgundy, the Domaine des Quatre Saisons is an 85-hectare family business, where each generation where each generation has written a new chapter in the Domaine's history. Domaine des Quatre Saisons offers red and rosé wines made from Pinot Noir grapes and white wines made from Chardonnay grapes, under the appellations Petit-Chablis, Chablis, Chablis Premier Cru and Bourgogne (Tonnerre and Epineuil).

PRESENTATION

The Domaine des Quatre Saisons offers a palette of wine colors and flavors expressing the rich terroirs of Burgundy.

TERROIR

Kimmeridgian (clay-limestone over Exogyra Virgula fossils)

IN THE VINEYARD

Plantation density: 9200 plants / Ha

Average age: 25 years

Cultivation method: Integrated cultivation

WINEMAKING

From the sorted harvest, cold maceration lasts 4 days, followed by 8 to 9 days of alcoholic fermentation in temperature-controlled stainless steel vats.

AGEING

Aged in barrels for 3 to 4 months.

No fining, tangential filtering before bottling.

VARIETAL

Chardonnay 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. NO.

SERVING

16°C/61°F

AGEING POTENTIAL

3 to 5 years

TASTING

This Epineuil offers an aromatic, full-bodied palate, with a fine balance that confirms the nose with notes of red and black fruit such as blackberry and blackcurrant.



Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York - USA
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



FOOD PAIRINGS

It is the perfect accompaniment to red meats (perfect with roast beef and pommes grenailles au thym), soft cheeses (brie, saint-marcellin, etc.) and even very expressive cheeses (livarot, époisses, etc.), as well as goat's cheese.



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