



Provence

BRUNOLAFON
wine selection



Private labels, Domaine des Quatre Saisons, AOC Bourgogne Tonnerre, Blanc

AOC Bourgogne Tonnerre, Bourgogne, France

Domaine des Quatre Saisons is located in Epineuil, in the Chablis area and about 10 miles from the Chablis town.

Today, the 3rd generation of the Detolle family is managing the estate : starting in the 1940's, they focused the agricultural production on viticulture in the 70's, to produce their first vintage in 2018!

PRESENTATION

Bourgogne Tonnerre is a small appellation created in 1937, of about 55 hectares. The soil is quite close as the Chablis appellation, with more clay and limestone but a Kimmeridge limestone subsoil.

TERROIR

Kimmeridgian (clay-limestone over Exogyra Virgula fossils)

WINEMAKING

Sorted grapes in the vineyard.

Vinification in temperature-controlled stainless steel tanks. Short ageing in stainless steel tanks period to capture freshness and fruit.

Fining then tangential filtering before bottling.

VARIETAL

Chardonnay 100%

12,5 % VOL.

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

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

This Bourgogne Tonnerre has a beautiful golden color, both brilliant and elegant.

The nose reveals scents of yellow fruits such as vine peach and apricot

with delicate floral notes. A lively, straightforward, greedy attack with a fine balance on the palate. Roundness and length.

FOOD PAIRINGS

Enjoy as an aperitif or with a meal, with fish (seafood gratin) or white meats.



Bruno Lafon Selection

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

