



Pierre Meurgey,"Les Duettistes"

AOC Mâcon Chardonnay, Bourgogne, France

Coming from 65-year-old vines, this fresh and elegant Bourgogne Chardonnay is vinified, aged and bottled with the care of the craftsman concerned about respect for the terroirs.

PRESENTATION

"Les Duettistes" is the meeting of two winegrowers, childhood friends and passionate about their profession: Bruno LAFON and Pierre MEURGEY, working together to produce the best expression of each terroir.

WINEMAKING

80% Stainless steel tanks, 20% in 2 to 5 years old 450 to 600 liter barrels.

VARIETAL

Chardonnay 100%

SERVING

To be served at 11 ° C - 13 ° C.

AGEING POTENTIAL

2 to 3 years