



Vignobles de Bourgogne

BRUNOLAFON
wine selection



Burgundy, Domaine des Quatre Saisons, AOC Bourgogne Tonnerre, Blanc

AOC Bourgogne Tonnerre, 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

9200 pieds / Ha

WINEMAKING

From sorted grapes, Vinification in temperature-controlled stainless steel vats.

AGEING

Short ageing period to retain freshness and fruit. Fining then tangential filtering before bottling.

VARIETAL

Chardonnay 100%

GM: NO

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

SERVING

12°C/54°F

AGEING POTENTIAL

3 to 5 years

TASTING

The nose reveals scents of yellow fruits such as vine peach and apricot accompanied by delicate floral notes. The attack is lively, frank and greedy, with a well-balanced palate roundness and length.

FOOD PAIRINGS

Enjoy as an aperitif or with a meal, with fish (seafood gratin) or white meats. Why not add a filet mignon for a clever sweet and savory balance?

