



# Vignobles de Bourgogne

BRUNOLAFON  
wine selection



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

AOC Bourgogne Tonnerre, Bourgogne, France

Founded by Henri Detolle in the 1940s as a polyculture farm, the estate was gradually converted to full-time viticulture by his son Georges in the late 1970s. In 2003, Georges and Dominique merged their holdings to create Domaine des Quatre Saisons, later joined by fourth-generation Peter. The estate began bottling under its own label in 2018, marking the culmination of generations of work.

### PRESENTATION

With its roots in Epineuil, 10 miles from Chablis in Burgundy, the Domaine des Quatre Saisons expands on the Petit Chablis, Chablis, Chablis 1er Cru and Bourgogne (Tonnerre and Epineuil) appellations.

### 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 aging period to retain freshness and fruit.  
Fining then 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

12°C/54°F

### AGEING POTENTIAL

3 to 5 years

### TASTING

The nose reveals scents of yellow fruits such as vine peach and apricot, with 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. or white meats. Why not add a filet mignon for a clever sweet and savory balance?

