



— SIGNÉ —
BOURGOGNE

Signé Bourgogne Bourgogne Côte Chalonnaise Chardonnay

AOC Bourgogne Côte Chalonnaise, Bourgogne, France

Floral and delicate expression of Chardonnay; the grape variety of great white wines in Burgundy.

The grapevines are located between Buxy and Saint-Gengoux-le-National and are generally grown on hilltops. The soil is very shallow, sometimes the foundation rock itself. The earth is heavily pebbled. These grapes are grown from calcareous soil with high limestone content on the Cote Chalonnaise.

The slopes are gentle and face towards the east and southeast.

The wine is aged first in stainless steel vats, then in oak barrels or casks. How long the wine is aged in casks depends on the vintage.

Serving temperature: between 11° and 13°C.

With a fine pale golden hue, the nose is very fruity (grapefruit, lemon, citrus), with hints of honeysuckle and hawthorn. This wine has a clean, lively bite, with an aftertaste that is reminiscent of aniseed. A fine expression of Chardonnay.

Perfect as an aperitif or with seafood gratin, grilled or marinated vegetables, white meat or goats' cheeses.

