

Lunae 33

Bourgogne Chardonnay AOP Bourgogne - 2023 - **WHITE**

PRESENTATION

As the warmth of the day fades and the horizon swallows the last golden ray of the sun, a glass of Lunae 33 finds its place on the terrace. Every sip evokes the rich legacy of meticulously selected Chardonnay in the Burgundy region.

THE WINE

VARIETALS: Chardonnay 100%

WINEMAKING / AGEING: Slow vinification at low pressure. Fermentation in thermoregulated stainless steel vats. Ageing on lies in vats.

TASTING

A clear pale yellow color.

The nose reveals notes white flowers, honeysuckle, leme tree and dried fruit.

Ample and very well-balanced palate with tension and nice minerality.

SERVING / FOOD PAIRINGS

SERVING: 11°C.

FOOD PAIRINGS: Lunae 33 Bourgogne will be perfect with poultry mushroom, cod fish or snacked scallop.



PRODUCT OF FRANCE

BOURGOGNE CHARDONNAY





