



— SIGNÉ — BOURGOGNE

Signé Bourgogne Givry Blanc

AOC Givry, Bourgogne, France

Subtle and floral expression of the Chardonnay grape, the famous variety of white Bourgogne wines.

Located on the Côte Chalonnaise, south of Burgundy, the Givry region produces primarily red wines, but there are also parcels, exposed east to southeast, that produce whites. The grapes are grown on calcareous soil. The subsoil is composed primarily of limestone.

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.

A clear, light gold colour, early hints of lemon and honey give way to the full Chardonnay fruit. A good aromatic persistence and harmonious taste of white peaches, combined with hazelnut, with spicy hints. This is a fresh, tasty wine.

Perfect with fish in light sauce, white meats and firm-textured cheeses like Comté or Beaufort.



Signé Bourgogne
La Compagnie de Bourgondie, 89530 SAINT BRIS LE VINEUX - France
burgondie.info

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

