



Vignobles de Bourgogne

BRUNOLAFON
wine selection



Burgundy, Domaine Lagarde, Clos de Chenôves, AOC Bourgogne Côte Chalonnaise, Blanc

AOC Bourgogne Côte Chalonnaise, Bourgogne, France

Domaine Lagarde is based in Rosey in the heart of Côte Chalonnaise, near Rully and Givry. The Domaine was established in 1989 when Jean-François Lagarde acquire its first 4 hectares. Now the Domaine spread over 30 hectares. At that time, all the grapes were vinified in Coop and it is only when Lucile, the younger daughter, joined the Domaine, that they started to vinify and bottle in their own premises. At today's date, they still sale some bulk to negociant as they don't have enough space to age all the

PRESENTATION

Young vines planted partly in 2005, mid-slope exposure, full eastern sunrise for perfect ripeness in these very hot years.

LOCATION

Cote Chalonnaise & Chenôves

TERROIR

Clay Limestone Soils.

IN THE VINEYARD

Integrated pest management. Disbudding. Mechanical harvesting.

WINEMAKING

100% destemming

Pressing during vatting and settling.

Fermentation at low temperature for 3 to 5 days. The temperature is then gradually raised to around 25°, to transform the sugars into alcohol while retaining the freshness of the aromas.

AGEING

100% old oak barrels, average toast 10 months. Bottled only once at the estate.

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

2 to 3 years

TASTING

To the eye, the wine is golden, fat, limpid and brilliant. The nose is toasted, gingerbread and lively. On the palate, notes of honey and toasted bread, but still fresh, with good length.

FOOD PAIRINGS

Tasting as an aperitif with charcuterie and cheese platter.

