



# Vignobles de Bourgogne

BRUNOLAFON  
wine selection

## Burgundy, Domaine Geugnon Remond, AOC Bourgogne, Blanc

AOC Bourgogne, Bourgogne, France



Domaine Gueugnon Rémond, located in Charnay-lès-Mâcon, Southern Burgundy. A family-run wine estate since 1980, the business was taken over by the second generation in 1997. Since then, they have been working as winegrowers and harvesters, putting all their know-how at the service of their vineyards. Thanks to cultivation methods that they aim to respect fauna, flora and the environment, ongoing reflection on the use of inputs, and soil cultivation in line with climatic and topological constraints, they h

### PRESENTATION

Selection of 60-year-old Chardonnay vines on clay-limestone soils, harvested very early in the morning.

### TERROIR

Selection of 60-year-old Chardonnay vines on clay-limestone soils.

### WINEMAKING

Several hours of pellicular maceration: part of the regulated alcoholic fermentation takes place in vats.

### AGEING

The wine is then transferred to oak barrels (wood for several wines), where the degradation of sugars is completed, followed by malolactic fermentation. After ten months of ageing, the wine is bottled.

### 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

3 to 5 years

### TASTING

Thanks to skin maceration and barrel ageing, this cuvée presents a varied palette of aromas, and despite its youth, this round wine with lovely, well-melted tannins is a real pleasure to drink.

### FOOD PAIRINGS

It goes well with spicy dishes, as well as cooked fish and shellfish, white meats and blue-veined cheeses.

