





Maison Louis Chavy, LC by LC Chardonnay, Vin de France, White

Vin de France, VSIG, France

Maison Louis Chavy was founded 60 years ago by Louis Chavy, a grower in Puligny-Montrachet. After studying oenology in Dijon, he began producing a wide range of wines from the Côte de Beaune and quickly expanded to the rest of Burgundy. Today, Maison Louis Chavy remains a small, highly specialized négociant focused on quality wines, particularly from the Côte de Beaune, Côte de Nuits, and Côte Chalonnaise.

PRESENTATION

A range of Chardonnay, Pinot Noir and Sauvignon Blanc to express the richness and elegance of Burgundian Climates.

WINEMAKING

¼ is aged in barrels, ¾ is aged in steel vats

VARIETAL

Chardonnay 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

9°C/11°C-48°F/52°F

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Pale yellow. Citrus and exotic fruit aromas with grilled dried fruits. Wine with fat and freshness, persistent fruity. Good balance on the palate.

FOOD PAIRINGS

Aperitif, salad, fish and white meat.



