



Vignobles de Bourgogne

BRUNOLAFON
wine selection



Bertrand De Monceny, Bourgogne Chardonnay, AOC Bourgogne, White

AOC Bourgogne, Bourgogne, France

The de Monceny family's history dates back to the Renaissance (16th century) when they left Savoy for Burgundy to escape the religious wars. Initially textile merchants, they entered the wine trade in the early 19th century when Philippe de Monceny established a brokerage in Beaune, specializing in sourcing grapes from the Côte de Beaune. His son Bertrand continued the business, focusing on bottled wines and using the family crest as the label logo.

PRESENTATION

With this cuvee, the estate showcases the elegance of Burgundian wines in a bottle; a traditional but well-balanced Chardonnay on mineral soils.

AGEING

Ageing of 10 months in French oak barrels.

VARIETAL

Chardonnay 100%

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

SERVING

12°C / 13°C - 53°F / 55°F

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years, 3 to 5 years

TASTING

Golden yellow color. Clean on the nose, which opens with yellow fruit as well as citrus. Straightforward on entry to the palate, with lovely lively acidity. Beautiful balance between acidity and fruit.

FOOD PAIRINGS

Grilled fish, seafood, cheese

