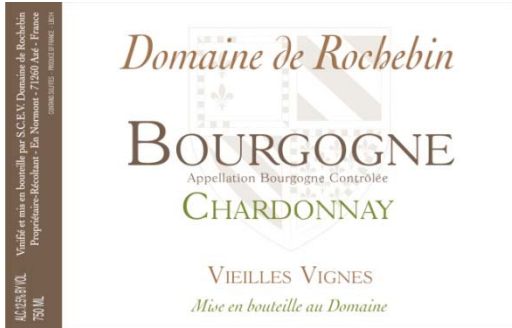


BOURGOGNE | BURGUNDY

MÂCONNAIS



Domaine DE ROCHEBIN

WHITE

Bourgogne Chardonnay Vieilles Vignes.....2015

Grape variety : 100 % Chardonnay

Vinification : 15 day fermentation in temperature controlled stainless steel vats, blocked malolactic fermentation, aging on the fine lees for 4-5 months, followed by racking and fining.

Tasting notes : Pretty, sustained yellow hue with green tints, nice ripe aromas of citrus (grapefruit) and hazelnut on the nose, fresh on the palate, with lovely long-lasting flavors.

Food pairing : As an aperitif, served in a kir, or paired with shellfish and grilled fish.

Serving temperature : 46-50°F

Best drinking time : Drink now or lay down



DVP
Domaines & Vins de Propriété
BOURGOGNE - SUD DE FRANCE