



## BOURGOGNE LES CHÈRES

**Grape variety:** Chardonnay  
a white grape with white juice

**Colour:** White

**Terroir:** *Climat* or named area called "Les Chères"; limestone-clay soil; fully south facing  
**Vine age:** 7 to 30 years old  
**Tending:** 7 000 vines per Ha, trained on stainless steel wires, 8 to 10 eye Guyot pruning. Integrated, eco-friendly approach, 60Hl per Ha yield. Hand-picked.

### VINIFICATION

Maceration on the skins, pneumatic pressing.  
Long, low-temperature alcoholic fermentation.  
Full malolactic fermentation, assembly, filtering  
over diatomaceous earth.

### MATURING

Matured cold, in vats

### TASTING

**Eye:** Green gold robe  
**Nose:** Fresh butter, sweet almond, hazelnut and lime  
**Palate:** A fluid, mineral, balanced and powerful  
mouthfeel with notes of blossom and pear

### SERVING

**Serving temperature:** 11°C/52°F

**Food and wine matches:** Poultry in cream, fish in sauce,  
seafood or a platter of cheeses



### Contact

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