

**Domaine Langoureaux Sylvain - La  
pièce sous le bois 1er Cru - MAGNUM |  
Meursault - Blagny 1er Cru  
France (COTE D'OR) — 2020**

**Taste**

Beautifully beautiful and intense golden yellow; a wonderfully rich aroma, with packs of ripe fruit (pear and melon), hazelnut and butter, a clear woody touch. In the mouth very nicely structured, powerful and complex with, among other things, butter, boiled cabbage, vanilla and wood smoke. A lot of body, greasy and round, but especially elegant, in short, a delicious wine. The wine is very tasty at a young age, but even more to enjoy after 3 to 5 years.

**Food pairing**

Cheese - hard | Fish - Baked in butter | Lobster - grilled | Poultry

**General information**

Type: White wine

Grape varieties: Chardonnay (100%)

Viticulture: Traditional

Storage (years): + 5-7

Serving temperature: 10 - 12°C

Taste profile: Complex with oak

