

Domaine Manoir du Carra – La Côte | Bourgogne Blanc France (BOURGOGNE) – 2021

Vinification

Winemaking is adapted in order to enhance Chardonnay aromas. Manual harvest of very ripe grapes. Selection of the best grapes on a vibrating sorting table, light pressing. The alcoholic fermentation takes place in cold stainless-steel vats. Ageing is done on fine lees during 5 to 7 months. About 5% of the wine has its alcoholic and malolactic fermentation in oak barrels (new, one, two or three wine barrels) with a weekly “Bâtonnage” (lee stirring) during 6 months. At the end, the wine in the barrels is blended with the wine in vats. The wine is estate bottled.

Taste

Nice and intense golden color. The nose shows step by step fruity and mineral aromas. A slight oaky hint in the end with a lingering finish: those are typical Chardonnay aromas.

Food pairing

Appetizer snack, Fish - in papillote, Aperitif

General information

Type: White wine

Grape varieties: Chardonnay (100%)

Viticulture: Sustainable/HVE

Storage (years): + 2-3

Serving temperature: 11-13°C

