

WHITE MONTHELIE 2010

REGION: Burgundy

NAME: AOC Monthélie

PRODUCTION SITE : Municipality of Monthele

PLACE NAME : " La Combe Danay " and " Les Hauts Brins "

TOTAL AREA : 31,50a

EXHIBITION: Respectively full EAST and full WEST

SOIL: Clay and limestone

VARIETY : Chardonnay

CUTTING MODE: short cut Guyot

YEAR OF PLANTATION : 1990 and 2000

Manual harvest

Aged in oak barrels for 10 months (10 % new barrels), with a lees stirring every 15 days until the malolactic fermentation.

Fine and fruity, this wine with dried fruits aroma (apricot, peach) can be served with shellfish or

a fish, at 3-5 years of age.

Serving temperature: 15/16 ° C