

DEPUIS 1898.
PIERRE LEGRAND
Vigneron - France



Bourgogne Chardonnay LA BELLE VIGNE

A pleasure-driven Bourgogne Chardonnay, coming from selected terroirs in Côte de Beaune

At a glance

TASTING NOTES

This Bourgogne Chardonnay reveals nice and intense golden hues. A vibrant nose of citrus and flowers is followed by mellow wooden tones. Balanced structure in the mouth, with medium density and a long finish. Very drinkable.

WINE & FOOD PAIRING

A lovely texture and aromatic complexity that matches a wide range of cuisines, from Asian to classic French style. Perfect on seafood, fish and white meat.

SERVICE & STORAGE

Serve between 15 and 17°C. Will easily keep for 10 to 20 years, more if perfectly stored in a dark cellar.



Know how

TERROIR

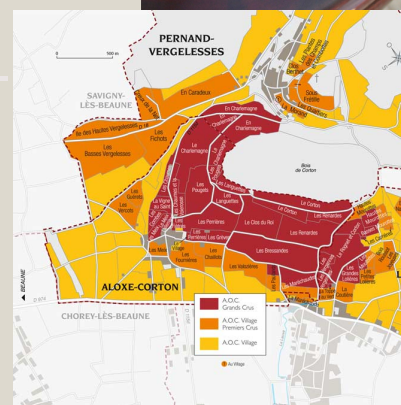
Surface: 0,30 ha
Location: Several plots in Côte de Beaune mainly
Soil: limestone
Average age of the vines: 20 to 30 years

VINIFICATION

Hand-picked and harvested
Fermentation in oak barrels
Duration: 20 to 28 days with natural yeasts

AGEING

In wooden barrels (228 litres) and tanks
12 months on lees. No fining
No filtration before bottling



Technical Data

Region: Burgundy
Appellation : Bourgogne Chardonnay

Color: white wine
Alc.: 13.5%
Vintage: 2016
Bottle size: 75 cl, magnum

PIERRE LEGRAND: THE TERROIR EXPERT

Pierre Legrand is since 3 generations a reference in terroir wines. Our careful selection allows you to propose our customers only the very best from each region in France and the world.

- @pierrelegrand
- facebook.com/pierrelegrand
- InstaPierreLegrand
- youtube.com/pierrelegrand
- www.winedata.fr

DOMAINE PIERRE LEGRAND • 23 Grande Rue • 21 190 POMMARD • FRANCE
Telephone +33 (0)6 19 98 15 53 • Email jean-david@monogramme-marketing.com