



LOT

177

BOURGOGNE BLANC, CHARDONNAY

Burgundy, France

2018

UPC: 8-1087902155-2

REGION + VARIETAL

Burgundy is the birthplace of Chardonnay and is home to some of the greatest (and most expensive) Chardonnay wines in the world. Burgundy's northerly location offers a longer and more moderate growing season thus allowing the flavors of the grape to develop in step with the sugar ripeness. This climate produces white wines that are full bodied but with balanced acidity, that can often age for many years or even decades.

ABOUT THE WINE

"Bourgogne" is a regional classification that refers to Chardonnay wines that can come from grapes grown anywhere in Burgundy. In the case of this wine, however, the grapes come entirely from the Cote d'Or—home to Burgundy's greatest vineyards and wines—making this Bourgogne Blanc a step above many others on the shelf.

The grapes that go into this wine come from Chardonnay vines that stand in snug rows on gentle south and east facing slopes, gradually descending from the western hills towards the valley of the river Saône. When ripe, the bunches are hand harvested and gently pressed before a traditional fermentation and maturation in classic 228 liter French oak barrels. The wine remains in barrel for 9 to 12 months prior to bottling. This is craft wine making at its best.

TASTE

Aromas of crisp apple and citrus transform into a creaminess and a warm toastiness that keeps going long after your last sip. The wine's freshness is complemented by a silky fullness and a touch of oak adding a layer of flavor upon its already concentrated lemon, pear and green apple fruit. Pair with chilled crab legs dipped in butter or a simple mushroom risotto.

CASE PRODUCTION: 300



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