

BAUDOUIN MILLET
CINTENSEMENT
HABLIIS

BOURGOGNE CHARDONNAY 2023



GEOLOGY: CLAY-LIMESTONE SOIL
AGE OF VINES: 20 YEARS
KEEP: 3 YEARS
TASTING TEMPERATURE: BETWEEN 10 AND 12 °C



VINIFICATION

THIS BURGUNDY WHITE, MADE WITH 100% CHARDONNAY, UNDERGOES TRADITIONAL VINIFICATION ON FINE LEES IN TEMPERATURE-CONTROLLED VATS.



TASTING

THIS BURGUNDY WHITE IS PALE GOLD IN COLOUR WITH SILVERY-GREEN HIGHLIGHTS. THE NOSE IS RICH, COMBINING AROMAS OF FRESHLY CUT HERBS, MEDICINAL PLANTS, LEMON AND A STONY MINERALITY. IN THE MOUTH THERE IS DESIRABLE ACIDITY, FINE STRUCTURE AND AN EMERGENCE OF LOVELY FRUIT.

FLAVOUR AND FRESHNESS AWAITS YOU.

FOOD – WINE PAIRING

APERITIF
SEAFOOD
CHARCUTERIE BOARD
FISH
GRILLED WHITE MEATS
GOAT AND COMTÉ CHEESE

GOURMET IDEA

SNAIL CASSEROLE