

## Bourgogne Chardonnay, Domaine Truchetet



### Tasting Notes

Charming nose, round, with ripe fruit. Dry white wine to be served at a temperature of 13°C

### Winemaking

The ageing is done in barrels (25% of new oak). No « batonnage ». After an ageing of 8 to 10 months, we rack, blend and put in stainless steel tanks. The bottling is done by ourselves with our own

|                      |                   |
|----------------------|-------------------|
| <b>Product code</b>  | DT5223WC          |
| <b>Grapes</b>        | Aligoté           |
| <b>Country</b>       | FRANCE            |
| <b>ABV%</b>          | 12.5              |
| <b>Case Size</b>     | 6                 |
| <b>Closure Style</b> | Cork              |
| <b>Producer</b>      | Domaine Truchetet |
| <b>Vintage</b>       | 2023              |



Vegan



Vegetarian