Domaine Guillot - Gonin

TECHNICAL SHEET

Bourgogne Blanc

Cuvée Andréa

Appellation Bourgogne Contrôlée · Oak-aged white wine



ALCOHOL	SERVE AT	CELLARING
12.5% vol.	12 °C	2–3 years

The wine

GRAPE VARIETY	Chardonnay
SOIL	Clay and limestone
LOCATION	South of the Saint-Véran cru, close to the Mâconnais
VINEYARD	Several trellised plots, arch-cane pruned (arcure)
HARVEST	Machine harvested
VINIFICATION	Direct pressing
AGEING	12 months in oak barrels

Tasting notes

Colour Clear, golden yellow.

Nose An intense bouquet of honey and exotic fruit, with subtle oaky and vanilla notes.

Palate Smooth, with a fine aromatic structure and lovely length. A dry white wine.

Food pairing

Aperitif and fish or seafood starters (scallops, queen scallops). With the meal: fish, poultry in sauce, quenelles and vol-au-vent. Also good with hard cheeses (Comté, Gruyère…) and fruit or chocolate cakes.

4305 Voie Romaine, 69910 Villié-Morgon, France • contact@domaine-guillot-gonin.fr • domaine-guillot-gonin.fr