Domaine Guillot - Gonin

TECHNICAL SHEET

Bourgogne Blanc

Mon Rêve

Appellation Bourgogne Contrôlée · 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	9 months in stainless-steel vats

Tasting notes

Colour Golden yellow, clear and brilliant.

Nose Citrus aromas, sometimes exotic fruit (mango, passion fruit).

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

Food pairing

Aperitif and fish or seafood starters; then fish, poultry in sauce, quenelles and vol-au-vent. Also good with hard cheeses (Comté, Gruyère…) and desserts such as lemon tart or fruit charlotte.

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