



**MAISON  
ARNAUD BOUÉ**

**BOURGOGNE  
FRANCE**

## **BOURGOGNE BLANC**

This wine is made from selected plots of vines trained in narrow rows. Geologically, the 2 plots lie on a limestone slab dating from the Jurassic period. The first terroir, further south, is deep and enjoys plenty of sunshine. The second is poorer and stonier, which reinforces the minerality.

Vinification and ageing: Whole grapes pressed. Static cold settling, followed by fermentation in barrels. Aged for 10 months. No new barrels. Gentle filtration and bottling according to the lunar calendar.

Tasting notes: This wine has an open nose of ripe fruit, apricot, lychee and citrus. With only a small proportion of new oak, the Chardonnay is brioche-like. The palate is supple, round but fresh, with aromas of pastries and ripe fruit.

Enjoy it as an aperitif, a snack with friends or with a platter of cold meats.

Grape variety: 100% Chardonnay

Average production: 3800 bottles

Optimum ageing potential: 1 to 5 years



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**SAS ARNAUD BOUÉ**

**SOCIÉTÉ AU CAPITAL DE 358 000€, IMMATRICULÉE 820 754 596 RCS DE DIJON**

**APE : 4634Z - SIRET : 820 754 596 00022 - TVA : FR86820754596**