VINS DE BOURGOGNE

DOMAINE
ARNOUX
VIGNERONS

À CHOREY-LÈS-BEAUNE, CÔTE D'OR, FRANCE

BEAUNE 1ER CRU 'LES TEURONS'

Surface area	0.48 hectare
Variety	Chardonnay
Year of planting	2010
Exposition	directly east
Altitude	225 metres
Terroirs	soil rich in limestone, mixed with clays; stony
Harvest	manual
Vinification	Cold settling, followed by alcoholic fermentation in stainless steel tanks using indigenous yeasts
Maturation	12 months in oak barrels, including around 15% new oak, followed by 3 months in tank.

Tasting

ROBE

gold with green highlights

NOSE

generous and intense bouquet, composed of dried fruits and white flowers. Aromas of roasted almonds and honey, as well as a buttery note that comes from the time spent in barrels

PALATE

to be enjoyed young when the fruit and freshness are at the fore. Or, when a little more mature, for its rich and sweet qualities

Service

LAYING DOWN

3–10 years

SERVING TEMPERATURE

12–14°C

FOOD AND WINE PAIRINGS

pairs beautifully with pies, grilled marine fish, poultry or veal in a creamy sauce, or cheese such as Cîteaux, Comté or goat cheese

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