VINS DE BOURGOGNE

DOMAINE
ARNOUX
VIGNERONS

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

CHOREY-LÈS-BEAUNE 'LES CONFRELINS'

Surface area	1 hectare
Variety	Chardonnay
Year of planting	2008
Exposition	south/south-west
Altitude	230 metres
Terroirs	soil composed of marl-limestone alluvium on stony base
Harvest	manual
Vinification	Cold settling, followed by alcoholic fermentation in stainless steel tanks using indigenous yeasts
Maturation	10 months; 2/3 in stainless steel tanks and 1/3 in new barrels

Tasting

ROBE

clear with golden highlights

NOSE

a wide aromatic palette, a mix of white fruits and white flowers, embellished with discreet notes of hazelnut and lemongrass

PALATE

fruity, with a beautiful freshness and a silky structure. A little lively in its youth, gains suppleness with age, developing persistent and flavourful richness

Service

LAYING DOWN

2–6 years

SERVING TEMPERATURE

9–10°C

FOOD AND WINE PAIRINGS

ideal with Meurette-style eggs in white wine sauce, fish – grilled or in a sauce, meat pies, Bouchées à la Reine vol-au-vents, or cheese such as young Comté or Cîteaux

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