VINS DE BOURGOGNE

DOMAINE
ARNOUX
VIGNERONS

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

PERNAND-VERGELESSES 'LES COMBOTTES'

Surface area	0.43 hectare
Variety	Chardonnay
Year of planting	1988
Exposition	south-west
Altitude	380 metres
Terroirs	brown soil, rich and deep, composed of marl and white earth
Harvest	manual
Vinification	Cold settling, followed by alcoholic fermentation in stainless steel tanks using indigenous yeasts
Maturation	12 months in oak barrels, including around 10% new oak, followed by 3 months in tank.

Tasting

ROBE

white gold with golden highlights

NOSE

aromas of white flowers and fresh fruit, with flinty notes

PALATE

typical of its terroir, displaying beautiful minerality and good length on the palate. The richness is accompanied by the necessary acidity for laying down

Service

LAYING DOWN

2–8 years

SERVING TEMPERATURE

12–14°C

FOOD AND WINE PAIRINGS

perfect with freshwater fish in a white sauce, sushi, a Norway lobster salad, or seafood pasta or risotto, cheese from the Gruyères family, blue and goat cheese

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