

BOURGOGNE CHITRY



👑 **APPELLATION**
Appellation Régionale

👑 **GRAPE VARIETY**
Chardonnay

👑 **SOIL**
Clay and Limestone

👑 **VINIFICATION**
Fermentation between 16°C and 20°C in stainless steel vats

👑 **AGEING**
Stainless steel vats for 6-8 months

👑 **AVERAGE AGE OF THE VINES**
25 years

👑 **YIELD**
60 hl/ha

👑 **AGEING**
1-3 years

👑 **SERVING TEMPERATURE**
10-12°C

SITUATION

Chitry-le-Fort is a historic winemaking region of Auxerrois. Nestled at the bottom of a cratered mountainside planted with vines, the village boasts a stunning fortified church dating back to the 13th century flanked by a great tower that protected it from plundering during times of war. The Chitry vines sit on the hills that surround the valley in which the village is found. Aspect: north/north-east, south/south-east

TASTING AND FOOD PAIRINGS

The nose of the Bourgogne Chitry 2014 marries floral notes (hawthorn and honeysuckle) with fruit (lemons and grapefruit) and a hint of flint. On the palate it is balanced and harmonious with an acidity that allows it to be kept for several years.

This wine is naturally well-suited to being drunk as an aperitif. Its minerality works well with terrines, asparagus, shellfish, freshwater fish and, of course, the classic Burgundian snails and 'andouillettes'.

