

BOURGOGNE VÉZELAY 2014



👑 APPELLATION

Appellation Régionale

👑 GRAPE VARIETY

Chardonnay

👑 SOIL

Clay and limestone

👑 VINIFICATION

Stainless-steel vats, temperature-controlled fermentation

👑 AGEING

Stainless-steel tanks for 6-8 months

👑 AVERAGE AGE OF THE VINES

25 years

👑 YIELD

55 hl / ha

👑 AGEING

1-3 years

👑 SERVING TEMPERATURE

11-13°C

SITUATION

Situated in the Yonne area, in the village of Vézelay, Asquins, Saint-Père and Tharoiseau. They spread over 64 ha.

TASTING AND FOOD PAIRINGS

Fresh and amiable, the Bourgogne Vézelay 2014 is characterized by its minerality and its fruit-forward richness. It matches perfectly with seafood, fish, poultry and goat cheese.

PRESS REVIEWS

Bourgogne Vézelay 2016 - James Suckling - February 2018 - 90/100

BOURGOGNE

VÉZELAY

SIMONNET-FEBVRE

