

BOURGOGNE CHITRY 2022



👑 **APPELLATION**
Appellation Régionale

👑 **GRAPE VARIETY**
100% 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 to 3 years.

👑 **SERVING TEMPERATURE**
Between 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 with a north/north-east, south/south-east aspect.

TASTING AND FOOD PAIRINGS

A lovely golden colour with light green glints. On the nose it marries floral notes (hawthorn and honeysuckle) with fruit (lemons and grapefruit) and often 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 be drunk as an aperitif. Its minerality works well with terrines, asparagus, shellfish, freshwater fish, and of course, the classic snails of Burgundy and 'andouillettes'.

PRESS REVIEWS

Bourgogne Chitry 2022 - Burgundy Report, Bill Nanson - "A super Bourgogne"