



Grands Vins de Bourgogne

DOMAINE RENÉ BOUVIER

Bourgogne Chardonnay

This white Bourgogne comes from different plots of 45-year-old Chardonnay vines, on the clay-limestone soil of Marsannay (2 hectares / ≈ 5 acres). We harvest the grapes at perfect maturity, which gives us wines with aromas of fresh fruit, juicy and thirst-quenching. You will enjoy this wine from its first year of bottling, and you can keep it for about 5 years or more.

Wine-growing processes

The estate has always used environmentally friendly wine-growing processes. Careful soil management has always been a priority. The vines are carefully chosen by sélection massale (visual selection of the most robust vine plants). Disbudding helps to balance the vines; trellising allows air to circulate through the foliage; the vines may be lightly trimmed after flowering. This careful vineyard management naturally ensures low yields, so that a green harvest is rarely necessary. Sorting on the vine takes place two to three weeks before the harvest. Grapes are picked by hand throughout the estate.

Wine-making processes

The grapes are pressed for 4 hours (whole-bunch pressing), so that the must is delicately extracted. Ageing lasts for 12 to 18 months, half in the 600-litre oak barrels, and half in stainless steel tanks, to preserve freshness. The amount of sulphur added is kept to a minimum. The wine is bottled in relation to the lunar calendar.



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Food and wine pairing

A crab with béarnaise sauce, veal sweetbreads, or John Dory fish will be appreciated with this Chardonnay.