



1678 - BOURGOGNE

HERVÉ KERLANN

Bourgogne Chardonnay Fût de Chêne Cuvée H

Crisp & rich

The Vineyard

Annual production 3 000 bottles

Grape variety Chardonnay

Soil Chalky

Average Vine Age 30 years

Situation Half of the grapes are from La Roche-Vineuse and half are from Northern Burgundy

Winemaking

After a slow pressing, half of the juice is fermented in 100% new oak to develop complexity and richness. The other half is fermented in stainless steel tanks in order to keep freshness and clear aromas.

Ageing 10 months ageing. Complete malolactic fermentation. Bottling after a soft filtration.

Tasting Note

Color Bright golden yellow **Nose** Rich intensity with floral and roasted almond notes **Taste** Crisp and rich wine offering tension and minerality with grapefruit skin that finishes with a subtle note of roasted almond.

Food matching Aperitif - shellfish - salads - fish - chicken

Serving Temperature 12 - 14°

*When South meets North...
High value, elegant Chardonnay.*

