



AAA
DEVILLARD

BOURGOGNE CHARDONNAY LE RENARD

OVERVIEW: Under the name Domaine Devillard is sold a limited number of wines selected from other top Burgundy estates by the Devillard family.

VARIETAL BLEND: 100% Chardonnay

AREA: Côte Chalonnaise

APPELLATION: Bourgogne

SOIL: Clay and limestone soil with a limestone predominance

VINIFICATION & AGING: Alcoholic fermentation and maturation are done in stainless steel tanks. Malolactic fermentation is 100% realized. The wine is bottled in traditional Burgundian bottles.

TASTING NOTES: Golden yellow in color. The nose is delicate and develops fresh herb aromas, with notes of white fruit and ivy leaf. On the palate, the notes of herb and sweet spice from the bouquet develop with a lot of freshness and long persistence. This wine acquires iodine notes over time.

FOOD PAIRINGS: Matches well with appetizers, light spicy dishes, shellfish, and salad.

SERVING TEMPERATURE: 12-14° C

CELLARING POTENTIAL: About 3 years

