



Michel Tête

Domaine du Clos du Fief

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Appellation **BOURGOGNE BLANC**

Reasoned cultivation with partial and controlled grassing of the plot

LOCATION : SAINT-VERAND (Saône-et-Loire)

PLACE KNOW AS : « En Réfort »

SURFACE : 45 to 15 ca

PLANTATION DENSITY : 9600 pieds/ha

AVERAGE AGE : 60 years

RENDEMENT : 68 HL/HA de l'AOC

TERRAIN : Argilo-calcaire

CEPAGE : Chardonnay – Taille Arcure mâconnaise

ORIGINE : achat propriété en 2006

WINEMAKING : Manual harvest. After a static settling, the alcoholic fermentation takes place at low temperature (18 to 22 °), then malo-lactic fermentation is done 80% in steel tanks and 20% in oak barrels.

WINE PERSONALITY: This wine combines freshness and roundness with notes of fresh fruit and white flower.

TASTING ADVICES : A tasty wine that you can enjoy now, as an aperitif, to start a meal with raw vegetables or seafood, or white meats. Can be kept 3 to 5 years

