



DOMAINE MONGEARD-MUGNERET

BOURGOGNE CHARDONNAY

APPELLATION D'ORIGINE CONTRÔLÉE

TOTAL AREA UNDER
THIS APPELLATION
3000ha environ
(rouge et blanc)

AREA UNDER
PRODUCTION
AT THE DOMAINE
79a 33ca

SOIL
**Jurassic terrain with
limestone gravel and
pebbles on deep clay**

LOCATION
OF THE PARCEL
**Vosne-Romanée and
Flagey-Echezeaux**

LIEU-DIT
"Les Lutenières"
and "Les Combes"

ALTITUDE
240 meters

GRAPE VARIETIES
100% Chardonnay

AVERAGE
AGE OF VINES
38 years

HARVESTING
By hand
exclusively

DESTEMMING
No

MATURING
100% stainless
steel tank

The wine's character

With an open and expressive nose, Bourgogne Chardonnay never fails to impress with its wide aromatic range and lingering palate. Suave and refreshingly bright, it offers notes of white-fleshed fruit and white blossoms.

Grape varieties

Bourgogne Blanc is made entirely from Chardonnay grapes harvested from designated vineyards as mentioned above. This is one of the world's noblest white grapes, and it may have originated in Bourgogne in the 19th century. This is a vigorous and fertile variety, which puts out growth early in spring; this increases the danger attached to spring frosts and makes it necessary to prune the vines back hard in order to curb the flow of sap to the young buds. The grape bunches are small and cylindrical, golden and amber when ripe.

Gastronomy

It will be appreciated for its youth and generosity and can either be drunk on its own as an aperitif or accompany a dish of asparagus or creamed fish, or any other entree worthy of a Chardonnay.



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