



Coteaux Bourguignons Blanc

2022 6x75cl

Grapes

Chardonnay
Aligote

Region/Appellation

Bourgogne

Alcohol by volume

12.5%

Residual Sugar

less than 2 g/l

pH

3.32

Total Acidity

5.52 g/l

Drinking Window

2025 - 2027

Tasting Guide



Tasting note printed

23/03/2025

Winemaker Notes

A vivacious Chardonnay and Aligoté blend from the Côte d'Or and Beaujolais, with crisp apple and citrus characters and refreshing acidity.

Vineyard

The wine originates from both Beaujolais and Burgundy: a combination of two different types of soils: granite for Beaujolais and clay/limestone for the northern part of Burgundy.

Winemaking

Part of the blend is vinified in aged oak barrels while the other part of the blend is aged and vinified in stainless steel tanks.

Food match

Perfect with mild goats cheese salads and a plate of freshly caught shellfish.

