



GENERALITIES

The Bourgogne Chardonnay, one and only white wine from Maison Laroze de Drouhin, match the perfect balance between aromatical complexity and freshness.

Cépage: Chardonnay
Laroze's area: 53 hectares
Manual harvest in little cases
Annual production: 3.500 bottles

LAROZE'S WINES

Grapes from this appellation only come from plots located on the beginning of Côte de Nuits in the villages Marsannay La Côte and Fixin. These plots classified in appellation Bourgogne and Marsannay Village have a soil of clay and limestone.

VINIFICATION

Bourgogne Chardonnay stays all the time in barrels since the beginning of the alcoholic fermentation to the 10th month of ageing. We use 10% of new oak barrels and leave our white wine on lies all the ageing. All this points contribute to the perfect quality of this product.

APPELLATION'S CHARACTERISTICS

Bourgogne Chardonnay has an exceptional nose on white fruits aromas with a touch of exotic notes on the first nose. Its light golden colour has been in line with the elegant, rond and delicate tasting.

Service temperature : 10 to 12 °C

Culinary harmony :

Raw seafood dishes

Snails with Burgundy sauce

Veal head with gribiche sauce