



# ROBERT GOULLEY

## Bourgogne Chardonnay, White

### VINES

#### TERROIR

Préhy is established on a limestone soil dating from the Late Jurassic.

#### LOCATION

Our grapes are growing in Préhy, south-west exposure.

#### IN THE VINEYARD

The vines are 30 years old and give 60 hectoliters by acres every year. We take care of all our grapes in a sustainable and reasoned approach to viticulture. Our winery benefits from the High Environmental Value certification -HVE-.

### VINIFICATION & MATURING

#### THE VINTAGE

The vintage 2019 is the result of a sunny weather, which illustrate the white wine of "Bourgogne" freshness.

- Mechanical harvest
- Direct pressing, cold settling . Natural yeast. Controlled fermentation temperature -16-18 ° C- for the tank
- Alcoholic fermentation and malolactic completed
- Maturing on fine lees from November to mid April
- Collage and filtration before bottling
- Thermoregulation allows fermentation at low temperature in order to develop the flavors. The wine is 100% stainless steel tanks to preserve freshness and fruitiness of the wine -about 10 months-
- Bottled by us at the Estate

**Alcohol content** : 12.5 % vol.

### SERVING & TASTING

Pale yellow, express scents of white flowers, almonds and toast. In the mouth has great minerality bring out the character of our soil, then finish with flavors of honey.

**Ageing potential** : 2 to 3 years, 5 years - **Serving** : To be served between 10°C and 12°C

To be enjoyed with white Meat, shellfish, fish sauce, ham, chicken, cheese, such as Epoisses, Langres.

### SPECIFICATIONS

**Other labels** : Vegan

Contains sulphites - Does not contain egg or egg products - Does not contain milk or milk-based products



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VINS DE  
**BOURGOGNE**

Please enjoy Bourgogne wines responsibly.