



## AOP Bourgogne Blanc 2022 Vincent Wengier

*Vin de Bourgogne, blanc, France.*

Grape variety: Chardonnay

Area: 5 ha

Yield: 65 hl/ha

Average age of the vines: 20 years

Alcohol content: 13 % Vol.

Residual sugar: 0,0g/L

*Contains sulfites. Does not contain egg or egg products.*

*Does not contain milk or milk-based products.*

**In conversion to organic farming**

### - THE VINTAGE

2022 was characterized by a very good harvest quality. It is a perfectly balanced vintage.

### - SITUATION

The vines are located on the edge of the Chablis appellation on plateau.

### - TERROIR

Plots located on clay-limestone soil. The subsoil dates from the Kimmeridgian, typical of the Chablis vineyard.

### - IN THE VINEYARD

Weeding is exclusively mechanical. The summer was dry, disease pressure was low. The quality of the harvest was exceptional.



- **HARVEST START DATE**

The harvest began in mid-September, and lasted a good ten days.

- **VINIFICATION**

After rigorous settling, the alcoholic fermentation took place slowly under good conditions for about a month. Malolactic fermentation was triggered naturally and quite quickly following this.

- **MATURATION**

Aging takes place in thermo-regulated stainless-steel vats on fine lees to give the wine all its roundness and aromatic complexity.

- **SERVICE**

Serving temperature is 12° to 14°C.

- **AGING POTENTIAL**

3 to 5 years.

- **TASTING**

Pale yellow with greenish reflections. Nose of white flesh fruits. The mouth is round and balanced by a mineral tension.

- **FOOD & WINE PAIRINGS**

Aperitifs, fish and shellfish.