



## CHARDONNAY BURGUNDY “LE MONT POULAIN”

---

The Les Chazots plot is located in the *commune* of Pommard in the Burgundy AOC appellation area. It covers 48 ares 82 (about 1.2064 acres).

Ground cover grows between the rows, with only the soil under the rows being ploughed.

Grapes are harvested by hand.

Then ageing takes place over 12 months in oak barrels, 2 to 4 years old.

The soil is deep and slightly stony, consisting mainly of alluvia and flood silts from the Saône river.

Rich with clay, it helps the vine to acclimate and grow without difficulties.

This “Les Chazots” white Burgundy reveals notes of hazelnut with accents of butter and spices, white flowers, apricots and peaches.

On the palate, it will surprise with its finesse. It is full-bodied, smooth, firm and persistent.

Serve with:

*Brochettes of langoustine tails; Sea bass with fennel; Crab cassoulette;*

*Asparagus with warm butter; Brie de Meaux; Troyes Andouillette; Parsleyed ham.*

*Ideal serving temperature: 12°.*

