



2022 Sainte Marie, Bourgogne Chardonnay Vieilles Vignes 12/750ml Burgundy – France



Sainte Marie is our newest Burgundian project for 2024.

We selected a special lot of Old Vines Chardonnay coming from the Chablis region, grown on Portlandian Limestone and fermented with indigenous yeast. The wine has a perfect light yellow color with green hues. Nose of white flower, sweet spice and bitter orange. Fresh and delicious attack. It shows roundness and a slight buttery note with a very saline finish that makes you slightly salivate.

Excellent with Seafood, grilled fish, clams and oysters of course. Also great with goat cheese or Comté cheese.

Vintage	2022
Size	12/750ml
Appellation	Bourgogne Chardonnay
Varietal(s)	100% Chardonnay
Vinification	Fermentation in stainless-steel tanks (no oak).
Soil type	Portlandian Limestone
RS	<0,5 g/l
TA	3,6 g/L H2SO4