

Florence Cholet Bourgogne Blanc Cote d'Or

Domaine Florence Cholet

France - Burgundy - Bourgogne Cote d'Or

Full, well-balanced and round. Persistent, with beautiful minerality due to the wine terroir.

Vineyards are located in the commune of Puligny Montrachet and Meursault.

Specifications	
Appellation	Bourgogne Cote d'Or
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	Average 35 years
Agricultural Practices	Sustainable
Soil type	Clay and Limestone
Vinification	After the hand-picked harvest, long and progressive pressing enables to best of the juices. The static racking which lasts for 12 hours helps to clarify the must which is directly put into the oak barrels for the further alcoholic fermentation. Wine was aged in French Oak barrels for 12 months.
Production	330 (9-liter cases)
Pairings	Filet of Sole as well as chicken with crawfish is creamy sauce (Poularde aux Ecrevisses).



Codes, Weights and Measures	
UPC	7 84585 03190 0
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03190 7
Case Weight	38
Cases/Pallet	35
Layers/Pallet	6
ABV	13.00%
SRP	\$ 36.00 USD 750mL Bottle