

Remy Lefevre Bourgogne Chardonnay

Maison Remy Lefevre

France - Burgundy - Bourgogne AOC

Brilliant golden yellow robe. The Bourgogne Chardonnay from Remy Lefevre is a marvel of density and aromatic expression. Very expressive on the nose, hints of stone and yellow fruits such as peach, pineapple. The opulence of the mouthfeel is nicely balanced between minerality and very delicate oaky notes. Slightly saline finish marked by a magnificent tension and freshness leaving an great memory and pleasure !

No RS

Total acidity: 3.30 g/L

Specifications

Appellation	Bourgogne AOC
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	Average 35 years
Soil type	Clay & Limestone
Vinification	No irrigation. Machine harvested. Grapes destemmed 100%. </> - Vinification in vats - Malolactic fermentation done - Fine lees stirred during vinification </> - 10% of the wine was aged in French Oak barrels </> - 2 rackings carried out: one at the end of fermentation and one before bottling - Wine filtered through a tangential filter
Production	5000 (9-liter cases)
Pairings	Remy Lefevre Bourgogne Chardonnay goes well with caesar salads, seafood and soft cheeses such as goat cheese.



Codes, Weights and Measures

UPC	7 84585 03069 9
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03069 6
Case Weight	33
Cases/Pallet	60
Layers/Pallet	12
ABV	13.00%
SRP	\$ 25.99 USD 750mL Bottle