

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 |