

# Sainte Marie Bourgogne Chardonnay Vieilles Vignes

Sainte Marie

France - Burgundy - Bourgogne Chardonnay

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.

RS : TA : 3,6 g/L H2SO4

Specifications	
Appellation	Bourgogne Chardonnay
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	Average 25 years
Soil type	Portlandian (Limestone)
Vinification	Machine harvest, and direct pressing with a pneumatic horizontal press. Static settling. Alcoholic and malolactic fermentation in stainless steel vats with native yeast and bacteria. Aged on lees for 6 months in stainless steel vats. Adjustment of sulphites at the end of MLF and before bottling. Filtration on earth then on 1.2µ cartridge after bonding with bentonite.
Production	1,000 (9-liter cases)
Pairings	Excellent with Seafood, grilled fish, clams and oysters of course. Also great with goat cheese or Comté cheese.



Codes, Weights and Measures	
UPC	7 84585 03165 8
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03165 5
Case Weight	32
Cases/Pallet	55
Layers/Pallet	11
ABV	12.50%
SRP	\$ 24.99 USD 750mL Bottle