

# 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

<b>Appellation</b>	Bourgogne AOC
<b>Wine Type</b>	White
<b>Varietals</b>	100% Chardonnay
<b>Age of Vines</b>	Average 35 years
<b>Soil type</b>	Clay & Limestone
<b>Vinification</b>	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
<b>Production</b>	5000 (9-liter cases)
<b>Pairings</b>	Remy Lefevre Bourgogne Chardonnay goes well with caesar salads, seafood and soft cheeses such as goat cheese.



## Codes, Weights and Measures

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