

BOURGOGNE CHITRY



👑 APPELLATION

Appellation Régionale

👑 GRAPE VARIETY

100% Chardonnay.

👑 SOIL

Clay and limestone.

👑 VINIFICATION

Fermentation between 16°C and 20°C in stainless steel vats.

👑 AGEING

Stainless steel vats for 6-8 months.

👑 AVERAGE AGE OF THE VINES

25 years

👑 YIELD

60 hl/ha

👑 AGEING

1 to 3 years.

👑 SERVING TEMPERATURE

Between 10° - 12°C.

SITUATION

Chitry-le-Fort is a historic winemaking region of Auxerrois. Nestled at the bottom of a cratered mountainside planted with vines, the village boasts a stunning fortified church dating back to the 13th century flanked by a great tower that protected it from plundering during times of war. The Chitry vines sit on the hills that surround the valley in which the village is found with a north/north-east, south/south-east aspect.

TASTING AND FOOD PAIRINGS

A lovely golden colour with light green glints. On the nose it marries floral notes (hawthorn and honeysuckle) with fruit (lemons and grapefruit) and often a hint of flint. On the palate it is balanced and harmonious with an acidity that allows it to be kept for several years.

This wine is naturally well-suited to be drunk as an aperitif. Its minerality works well with terrines, asparagus, shellfish, freshwater fish, and of course, the classic snails of Burgundy and 'andouillettes'.

