



Wijnfiche

**Château de Beauregard - 37,5 cl |
Saint Veran
France (BOURGOGNE MACONNAIS) –
2021**

Vinification

The grapes are only harvested when perfectly ripe and are vinified on the estate itself. The grapevines have an average age of 30 years. Through gentle pressing and fermentation in smaller tanks, the aim is to preserve as much fruitiness and freshness as possible. The wine matures on lees for 8 months in tanks, primarily made of steel but also incorporating wood.

Taste

Deep golden color in the glass. Fruity nose with notes of agrum, apple and blossom. The attack is full with a soft and buttery mouthfeel. This wine is what we expect from a great white burgundy wine: vanilla, nuts and a mineral touch in the background. The longer this wine benefit from bottle aging, the less the wood aromas will dominate and the more the mineral aromas will come to the fore. Long aftertaste.

Food pairing

Scallops | Fish - cream sauce | Meat - white

General information

Type: White wine

Grape varieties: Chardonnay (100%)

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 10-12 °C

Taste profile: Complex with oak

