



COLLECTION TRAMIER

L. TRAMIER & Fils | LAURENT DUFOULEUR | **Roncier**
Depuis 1842 | DOMAINE

BOURGOGNE CHARDONNAY BLANC Cuvée Eléonore



TERROIR

Appellation : Bourgogne Chardonnay

Grape varieties : 100% Chardonnay

Vineyard : The vineyards are located in central Burgundy

Geology : marly-limestone soils

KNOW-HOW

Harvest : The harvest traditionally takes place principally in September.

Wine making : After de-stalking, the grapes are put into stainless steel tanks and the fermentation, which lasts about 10 days, is controlled due to a temperature regulated 'water-belt' around each tank. Once the fermentation is finished, the wine is aged in French oak barrels during several months, before being bottled. The use of oak and lees stirring gives a nice woody and creamy taste to the wine.

TASTING AND PAIRING

Tasting :

This pale gold wine has an aromatic nose. There are notes of fruits such as peach and pear. On the palate, the wine is round and fresh with a lovely long finish.

Wine and food pairing : Fish stew, shellfish, gruyere cheese

Service temperature : Between 12 and 14°C

Ageing potential : 5 years

Product may differ from the bottle

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