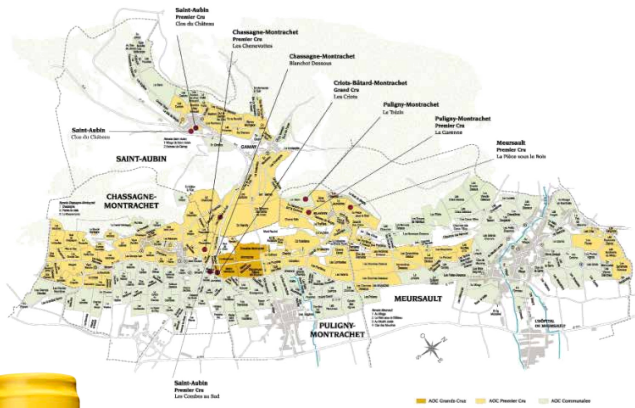




Depuis 1860

*Prosper Maufoux*

## BOURGOGNE CHARDONNAY 2022



### A GREAT FAMILY TRADITION

Our traditional family owned Wine House is located in the beautiful village of Santenay in the south of the Cote de Beaune since 1860. The skills and know-how at Prosper Maufoux have been at the service of a wide range of Burgundian appellations. Since then, we have sourced grapes and aged wines amongst the best climates of Burgundy with the aim to honor the Burgundian terroirs expression.



**VITICULTURAL** Bourgogne Chardonnay is made from a selection of Chardonnay plots from the Côte Chalonnaise and the Mâconnais.

**VINIFICATION** Immediately after the harvest, the grapes are pressed in whole bunches in a pneumatic press, then we carry out a static settling of the juice for 24 hours at 12°C. The musts are then put directly into vats, the alcoholic and malolactic fermentations as well as the maturation are carried out in stainless steel vats.

**WINEMAKER NOTES** Our Bourgogne Chardonnay is a perfect introduction to the most prestigious appellations of Burgundy, thanks to the selection of beautiful parcels of Chardonnay from the Côte Chalonnaise and the Mâconnais. This gives it an energy with lemony notes. With a very charming nose, it releases floral aromas and notes of exotic fruits.

**APPELLATION:** AOC Bourgogne  
**VARIETAL:** 100% Chardonnay  
**AGEING:** 10 months in stainless steel tanks  
**AGEING POTENTIAL:** 3 to 7 years  
**ALCOHOL:** 12.5%  
**SERVING TEMPERATURE:** 50-54°F

**COLOR:** Green gold in color with silver grey highlights  
**AROMA:** Charming with lemon notes developing into very soft vanilla accents  
**FLAVOR:** Minerally, ample and round with lingering acidity.

**FOOD PAIRING:** Enjoy with grilled fish, seafood and charcuterie.

UPC: 0 89832 92075 5  
12pk | 750ml

