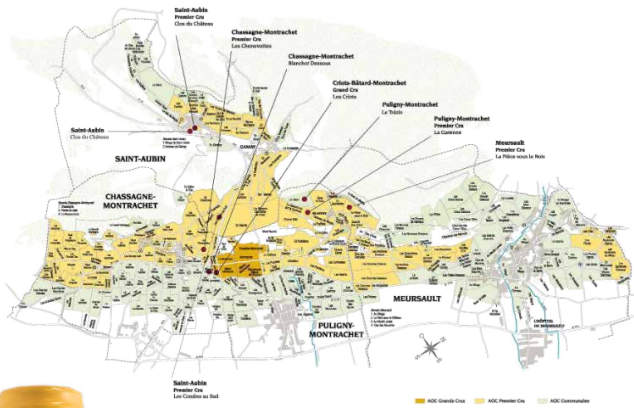




Depuis 1860

Prosper Maufoux

BOURGOGNE CHARDONNAY 2023



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

