Vallet Frères Bourgogne Blanc, AOP Bourgogne 2023

FBU0232023

Vallet Frères

— Burgundy, France

Classic and utterly delicious white Burgundy.

Production

Chardonnay grapes are sourced from vineyards in Gevrey- Chambertin and Auxey-Duresses. Regular ploughing and minimal fertilisers as well as strict pruning to promote vigour and reduce yield. The grapes are hand picked and transported to the winery in small containers. Fermentation is in foudres followed by transfer to 1 year old French barriques (Berthoumieu) for 12 months. During this time the barrels are rolled to stir up the lees - this happens 4 times a year after which the wine is left on its lees for a further 3 months. The wine is fined with bentonite prior to bottling but not filtered.

Tasting note

This beautifully balanced, classic white Burgundy has a lifted stone fruit and biscuity nose with a rich, broad yet vibrant palate that is balanced with moreish acidity. The oak is well-integrated on both the nose and palate adding texture and finesse followed by a long, intense finish.

Food Match

Glam up your roast chicken dinner with this classic white Burgundy.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
AOP Bourgogne

Winemaker:
Lisa Boutiot

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegan