Pierre Bourée Fils Bourgogne Blanc, AOP Bourgogne 2023

FBU1242023

Pierre Bourée et Fils

— Burgundy, France

A classic introduction to white Burgundy.

Production

Chardonnay grapes are sourced from vineyards in Gevrey-Chambertin and Auxey-Duresses. Fermentation in foudre followed by transfer to 1 year old French barriques (Berthiomieu) 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 prior to bottling but not filtered.

Tasting note

This beautifully balanced and classic white Burgundy has a savoury, baked peach 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

Seafood, fish, poultry and semi-soft cheeses

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
AOP Bourgogne

Winemaker:
Lisa Boutiot

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegan