

DOMAINE CHAVY-CHOUET

BOURGOGNE LES FEMELOTES

Burgundy , France



Availability	Private import
Human	Romarc Chouet
Millésime	2017
Appellation	Bourgogne AOC
Lieu, Lieux-Dits	Climat les Femelottes in Puligny-Montrachet
Sols	Sandysoil Clay
Altitude Des Vignes	230 meters above sea level
Orientation	South-East
Cépages	100 % Chardonnay
Viticulture	Organic
Palissage	Guyot 40 years old vines
Pi/Hect	10 000 ft/ha
HI/Hect	55 hl/ha
Vendanges	Hand harvested
Vinification	Pneumatic pressing 2h, 24h settling, without chaptalisation, gravity sinking in wooden cask
Levures	Indigenous
Élevage	In oak barrels 8 months
Volume D'alcool	12.5% alc./vol.
Sucre Résiduel	<2 g/l
Acidité Totale	5.7 g/l
Color	Light yellow
Degustation	The wine has a lovely almond and white chocolate scented bouquet that is very well defined. The palate is well balance with a fine thread of acidity, a touch of bitter lemon and frangipane towards the composed, quite phenolic finish. There is a lot in this regional white and it represents great value.
Temperature Of Service	10-12°C

BOIRES
