Bourgogne Chardonnay Nuitons Beaunoy 2023



Region

Côte Chalonnaise lies between the Cote de Beaune to the north and the Mâconnais to the south. Côte Chalonnaise is made up of five communes, from north to south these are Bouzeron, Rully, Mercurey, Givry and Montagny. The Mâconnais is centred around the town of Mâcon and has a warmer climate which is largely due to the hilly topography which leads to lower levels of rainfall but also due to its position south of the Cote d`Or, both of which help ripening conditions in the vineyards and give the richer style found in the Cote Chalonnaise. As is the case across Burgundy, the presence of limestone in the Chalonnaise is vital. The increased minerality it creates in the wines is highly valued and the best vineyard plots are often those with a high content of limestone.

Producer

Since 1957, the Nuiton-Beaunoy wine growers have been a part of the Vignerons des Terres Secrètes co-operative. The co-op`s approach is focussed on sustainability; more equity in an economic, social and ecological environment that puts people at the heart of the system. Their overall aim is to produce remarkable wines, in an approach respectful of their environment.

Tasting Notes

Light gold in colour with aromas of white flowers. On the palate, medium bodied with flavours of fleshy stone fruits, particularly peach and nectarine with ripe pear and apple peel. These fleshy fruit flavous are balanced and elegant with a refreshing acidity and a mineral note on the finish.

Food

Perfect with roast chicken and all the trimmings.

Technical Information

Country	France
Region	Burgundy, Maconnais & Chalonnaise
Grape(s)	Chardonnay (100%)
Type	White
Style	Crisp
Oaked Style	Not Set
Body Style	Light bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Dry	
Alcohol Content	12.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:**	No
	Egg:	No
Vegetarian/Vegan	**Vegetarian:**	Yes
	Vegan:	Yes

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