

DORMY



Authentic

Grape : Chardonnay

Origin : Burgundy

Age of the vineyard : 40 years

Cultivation: Sustainable agriculture

Vinification : Traditional, aging on fine lees in Stainless steel tank

Aging potential : Up to 25 years

Alcoholic degree: 13% by vol.

Serving temperature: Btw. 11°C and 14°C

Description

By selecting specific plots, DORMY has created a top quality cuvée bringing together each characteristic of the chosen vineyard. Our meticulous viticultural practice and our ecological & sustainable approach allows us to create a large and beautiful Chardonnay that highlights all the typicality of Burgundy.

Tasting Notes

With a lovely white gold color enhanced by silver highlights, this Chardonnay from Burgundy delivers an expressive and opulent bouquet of tangerine, orange zest and liquorice. The mouth reveals a generous body, perfectly balanced by an acidulous freshness. A saline and mineral finish gives it great length and elegance, all intensified by a hint of bitterness.

Food and Wine Pairings

Appetizer: Onion rings, Meatloaf, bacon muffins

Starters: Shrimp Cocktail, salmon carpaccio, chicken salad, toasted ravioli, clam chowder

Main courses: white meat, fish, seafood, pasta, vegetables, work well with Italian and Asiatic food

Cheese: Brick cheese, Brie, Roquefort, Munster, Goat cheese

Fresh, elegant, well-balanced, the authentic Chardonnay from Burgundy