

DORMY



Bourgogne 'Renaissance'

Grape: Chardonnay

Origin: Burgundy

Age of the vineyard: 50 years

Cultivation: Sustainable agriculture

Vinification: Traditional, aging on fine lees in French oak barrels without stirring

Aging potential : Up to 15 years

Alcoholic degree: 13% by vol.

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

Description

With Renaissance, DORMY created a wonderful Chardonnay aged in the greatest Burgundian tradition. After having selected the most qualitative plot, the grapes are gently pressed after harvest and immediately put in French oak barrels in our centuries-old cellar.

Tasting Notes

With a beautiful shiny color, this Chardonnay from Burgundy offers a subtle nose of citrus, white flowers and acacia honey notes. The palate is round, ample with flavors of fresh fruit, hazelnut and a pleasant scent of brioche enhanced by a hint of acidity at the end of the tasting. Structure and harmony merge into a perfect unity.

Food and Wine Pairings

Appetizer: gougères, parsley ham, crab rolls

Starters: salad, salmon and cucumber bagels or smoked salmon, mushroom risotto

Main courses: seafood platter, white meat, fish and meat in white sauce, grilled vegetables

Cheese: hard cheese (Comté...), swiss cheese, goat cheese, cheddar, mozzarella

Rich, fine, harmonious, Renaissance of a Chardonnay from Burgundy