Domaine Alain Chavy

Bourgogne Blanc 2024

WHITE STILL WINE | FRANCE | BURGUNDY | SUITABLE FOR VEGANS

TASTING NOTE

Elegant white Burgundy, taut and fresh, from young vines in Puligny-Montrachet: a mouthful of green apple, a fragrance of vanilla and a fine spray of refreshing lemon.

VITICULTURE

Alain Chavy's Bourgogne Blanc comes from young vines grown in Puligny where the wines typically show green and yellow fruit, firm acidity and distinctive minerality. This Bourgogne Blanc, while light in body, is taut and fresh in character.

FOOD MATCHING

With a rich texture and toasted flavours, it pairs well with white fish and shellfish, its naturally high acidity can balance cream-based sauces. Oak-aged Chardonnay from warm climates pairs well with grilled fish, starches, butter and toasted nuts.

SIZE	75cl
VINTAGE	2024
ABV	12.5%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Screw cap
SKU CODE	C9326124
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur, Milk
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.19
TOTAL ACIDITY	5.3g/l Tartaric
RESIDUAL SUGAR	0g/l
SKU	C9326124