



Domaine Alain Mathias, AOC Bourgogne Tonnerre, Blanc, 2022

AOC Bourgogne Tonnerre, Bourgogne, France

LOCATION

This cuvée was made with grapes from several plots of the Epineuil vineyards.

TERROIR

Dating from the upper Jurassic, alternation of marl and limestone of the Kimméridgien allows a deep rooting and thus a good expression of the terroir.

IN THE VINEYARD

Organic certified
Mechanical harvest

HARVEST DATES

12/09/2022

VINIFICATION

Gentle pressure using a pneumatic press. Transfer of the must in vats by gravity. Static 24-hour must settling in tanks. Then the must is transferred to ferment in amphoras and vat. After yeast addition, occur two weeks of alcoholic fermentation in these containers.

AGEING

The malolactic fermentation naturally starts. The ageing continues for some months which gives a great stability to the wine, so we do not make any stabilisation neither filtering before bottling at the estate.

VARIETALS

Chardonnay 100%

TECHNICAL DATA

Production volume: 9500 bottles
Surface area of the vineyard: 1.1 ha
Yield: 65 hL/ha
Age of vines: 5 years old

SERVING

12°C/53.6°F - 14°C/57.2°F

AGEING POTENTIAL

3 to 5 years

TASTING

Yellow gold, clear and bright, silvery glints.
Floral and exotic fruits notes.
Fruity, fresh and bright mouth.

FOOD PAIRINGS

White meats, fish and seafood.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Sea food, White meat

