



## Domaine Alain Mathias, AOC Bourgogne Tonnerre, Blanc, 2023

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

10/09/2023

### WINEMAKING

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.

### VARIETAL

Chardonnay 100%

### 12.5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### TECHNICAL DATA

Production volume: 6200 bottles  
Surface area of the vineyard: 0.7 ha  
Yield: 66 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