



Bourgogne Tonnerre, Côte de Grisey, Blanc, 2023, Domaine Alain Mathias

AOC Bourgogne Tonnerre, Bourgogne, France

LOCATION

This cuvée was made with grapes from only one plot of the Epineuil vineyards, called Côte de Grisey. It is a perfect combination of the conditions that winemakers search for when making a great wine: south to southeast exposure, strong slope and quality soil!

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

15/09/2023

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 oak barrels and amphoras. After yeast addition, occur two weeks of alcoholic fermentation in these containers.

AGEING

The malolactic fermentation naturally starts. The ageing continues for 12 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%

13.5 % VOL.

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

TECHNICAL DATA

Production volume: 15000 bottles
Surface area of the vineyard: 1.66 ha
Yield: 67 hL/ha
Age of vines: 15 years old
Ageing in barrels: 12 month
Ageing in amphorae: 12 month

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 notes of orange blossom and lily dominate with yellow fruit and toasted notes.

Very well balanced mouth, a powerful wine with a nice roundness compensated by freshness, finishing with a great length.



FOOD PAIRINGS

White meats, fish and seafood.

CLASSIC FOOD AND WINE PAIRINGS

Cheese, Sea food, White meat