

## DESERTAUX - FERRAND

Grands Vins de Bourgogne

## **BOURGOGNE BLANC**

Domaine

APPELLATION OF ORIGIN (AOC) CONTROLLED REGIONAL

**AREA:** 0A ha 70

PRODUCTION: 5400 bottles marketed

**GRAPE VARIETIES:** Pinot Blanc 80% 20% Chardonnay

AGE OF THE VINES: 30 years



## **VINIFICATION:**

The harvest is pressed upon its arrival at the Winery after a simple crushing. Then a natural clarification by settling, the grape is inoculated with indigenous yeasts (obtained from the bottom of the tank) so that alcoholic fermentation takes place in the best conditions. A 100% in tank farm enables this wine to keep the necessary freshness to the expression of its aromas of fruit and flowers.

**Wine/pairing:** Fish entries and of course it is the ideal companion to the Burgundy snails. It is to be consumed young. Serve it cool but not chilled.

