



Domaine de la Monette Burgundy White “Les Pertusots”



Varietal: Chardonnay

Elevation:

Practice: Organic

Dry Extract: gr / liter

Appellation: Cote Chalonnaise (Burgundy)

Production: cs

Alcohol %: 13

Soil: Limestone

Residual Sugar: gr / liter

ph:

Acidity: gr / liter



Tasting Notes: Color of medium intensity, clear and brilliant, golden reflections. Nose on fruity notes (yellow peaches, apricots) with a fine woodiness, begins to open well after aeration. Intense, fresh and complex taste, with a very nice attack.

Winemaking: Manual harvest in small boxes of 10 kg. Sorting on a vibrating table in the winery. Static settling 24 hours at 8° C. The clear juices are transferred demi-muids.(definition for 600ltr barrels) Undergoes alcoholic fermentation and malolactic. Slow fermentation at low temperature (20° C).

Aging: Aging for 9 months; 20% new barrels. Then remaining for two months in a stainless steel tank.

Food Pairing: The fat and roundness make it a wine for meals, to accompany salmon, meat from veal or sweetbread with morels.

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