

## MAISON DEUX FLEURS BOURGOGNE CHARDONNAY



### PRESENTATION

Maison Deux Fleurs is not only a brand written on labels. Beyond that it's regions, soils, meetings and shared pleasures. Over the years, contacts were developed with Burgundy winemakers, a relationship of trust and mutual respect, thanks to a same shared vision of wine.

That's why, each winemaker, each soil, each bottle, signed Maison Deux Fleurs has its own story. Hopefully, this story will be told to you through the wines.

### TASTING NOTES

This wine displays a white gold color with silver glints. It offers a floral bouquet mingling flavors of flowers, acacia, citrus fruits and notes of fresh fruits. In the mouth, it is a fresh and spring wine.

### WINE AND FOOD PAIRING

Snails, poultry, fish or goat cheese will delight the Chardonnay fans. To be served between 10° and 12°C.

### TECHNICAL INFORMATION

**GRAPE VARIETY:** 100% Chardonnay

**SOIL:** Clay with limestone, silt and flint

**LOCATION:** South/South East, essentially in the village of la Roche Vineuse

**WINEMAKING:** Long fermentation in temperature-regulated stainless- steel vats. Spontaneous malolactic fermentation. On fine lees in stainless steel exclusively with the less manipulation as possible. Maturation: 6 to 8 months. Long stabilization with moderate cooling. Bentonite bonding if necessary. A single, light filtration before bottling with care by a professional group. Synthetic cork.