



1678 - BOURGOGNE

HERVÉ KERLANN

## Bourgogne Chardonnay Fût de Chêne Cuvée H

*Crisp & rich*

### The Vineyard

**Annual production** 3 000 bottles

**Grape variety** Chardonnay

**Soil** Chalky

**Average Vine Age** 30 years

**Situation** Half of the grapes are from

La Roche-Vineuse and half are from Chablis area.

### Winemaking

Separate vinification: grapes from La Roche-Vineuse are 100% fermented in new oak barrels and Chablis area wine is 100% vinified in tank.

**Ageing** 10 months ageing. Complete malolactic fermentation. Blend of the two cuvées, bottling after a soft filtration.

### Tasting Note

**Color** Bright golden yellow **Nose** Rich intensity with floral and roasted almond notes **Taste** Crisp and rich wine offering tension and minerality that finishes with a subtle note of roasted almond.

**Food matching** Aperitif - shellfish - salads - fish - chicken

**Serving Temperature** 12 - 14°

*When South meets North...  
High value, elegant Chardonnay.*

