



BOURGOGNE



## BOURGOGNE CHARDONNAY LA CLÉ SAINT PIERRE

**Appellation :** Bourgogne

**Location:** Igé, Charnay, some communes in the Côte de Beaune.

**Soil:** Various types, such as chalk, clay and silica.

**Grape variety :** chardonnay

**Harvest :** By hand.

**Wine making :** a slow vinification

**Élevage :** in oaks from 3 to 5 years



### **History**

La Clé Saint Pierre is the emblem of a part of the Cluny Abbey.

This « key » is also the symbol of quality on the selection of Grands Crus of Burgundy.



### **Soil**

The Burgundy Chardonnay « La Clé Saint Pierre » is issued from the assembly of three complementary soil types : Vire for robustness, Peronne for finesse and suppleness, and Côte de Beaune for grace, elegance and power.



### **Wine**

**Colour :** Beautiful and clear straw yellow colour.

**Nose :** Elegant with exotic fruits and light lemon touches.

**Taste :** The palate is full and honest with vanilla and bread crumb touches at last.



### **Service**

This wine should be served at 12 to 14°C, with fine fish, shellfish in sauce, delicatessen, or even as an aperitif.