

DOMAINE PIERRE GLANTENAY & FILS
PROPRIETAIRE – RECOLTANT
BOURGOGNE BLANC 2015

HISTORY

Located in Volnay, five kilometers south of Beaune, Domaine Pierre Glantenay et Fils operates twenty acres of vineyards in the appellations of :

Volnay, Pommard, Meursault, Monthélie and Chambolle-Musigny.

Our estate was launched in the 16th century and was passed from generation to generation until siblings Guillaume and Fanny Glantenay took over the Domaine from their father Pierre Glantenay.

GRAPES, AREA & VINIFICATION

100% Aligote South-east facing vineyards with deep clay-silt soil and limestone gravel. Sustainable vineyard practices. 100% manual harvest with selective sorting. Pressing direct. Static cold settling for 36 to 48 hours. Alcoholic fermentation in oak barrels.

TASTING NOTES

This wine has a beautiful bright pale yellow robe. On the nose, the bouquet evokes fresh and acidulous fruits, slightly lemony. On the palate, a good liveliness and a lot of freshness. A pleasant balance between vivacity and softness, for a wine of character to taste in his youth.

Best served as an aperitif or pair with oysters, seafood platters, grilled sardines and dry cheeses.