



WINEMAKER

Dominique Antonin

TECHNICAL DATA

Alcohol
13%

DOMAINE ANTONIN GUYON BOURGOGNE CHARDONNAY 2017

BACKGROUND

Domaine Antonin Guyon is one of the most prestigious estates in the Côte d'Or, as well as one of the largest family-owned wineries in the region. It was started in the 1960s by Antonin Guyon with parcels of land in Gevrey and Meursault. Today, the massive 116 acre property is controlled and operated today by Antonin's sons, Dominique and Michel and produces wines of impeccable quality from 15 different appellations, which includes many renowned villages from the region. An exceptional range of Premier and Grands Crus.

APPELLATION

Bourgogne Blanc, France

VARIETAL COMPOSITION

100% Chardonnay

WINEMAKING & VINTAGE NOTES

The vineyard covers one acre on south facing slopes and is well-known for the quality of its wines. Hand harvested, the grapes are then carried in small boxes and sorted out upon arrival at the winery. The alcoholic fermentation is carried out at 64-68°F in oak casks. The lees are stirred in barrels once a week.

AGING

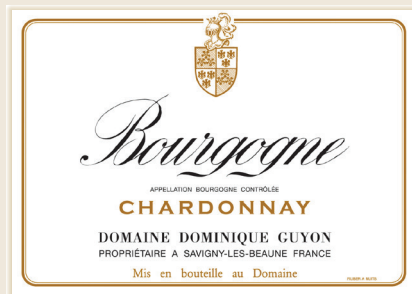
Aging in oak barrels and estate bottled after 12 months.

TASTING NOTES

A bright color, with aromas of lime and grapefruit. The very refreshing fruit is supported by good acidity. This is an easy to drink wine with a good structure. To be served at 55°F, with marbled ham, most fishes and cheeses.



DOMAINE
ANTONIN GUYON



GRAND CRUS
DE BOURGOGNE

