



# DOMAINE DE LA BELOUSE

## BOURGOGNE BLANC CHARDONNAY 2017

### BACKGROUND

The Domaine de la Belouse estate was settled in 1970 with just one hectare of wine crop around La Roche Vineuse and Saint V erand (South Burgundy). Since then, the vineyard has progressively grown to the current 38 hectares.

In 1999, the winery was built with new temperature-controlled oak barrels and stainless steel vats. Two pneumatic presses and a bottling line have completed the fittings. In 2008, a new wine cellar and an oak barrel cellar were created to increase the overall storage capacity.

### APELLATION

Bourgogne Blanc AOC

### VARIETAL COMPOSITION

100% Chardonnay

### WINEMAKING & VINTAGE NOTES

Vines are planted on chalky clay soils with stones with ideal sun exposure. Yields are kept low to enhance concentration. Average age of the vines is 35-40 years. A slow, cool temperature vinification takes place in order to preserve fruit flavors and aromas. Fermentation is in stainless steel tanks with controlled temperatures.

### AGEING

The wine is aged for six months on the lees in stainless-steel tanks.

### TASTING NOTES

Pale bright gold. Rich, fruity, fresh and elegant. The mineral palate is complemented by notes of lemon. Excellent with grilled fish or white meat.

### WINEMAKER

Cedric Ch ene

### TECHNICAL DATA

Alcohol  
13.0%

TA: 3.35 g/L  
pH: 3.45 g/L  
RS: 2.58 g/L



*Domaine de la Belouse*

*Grands Vins de Bourgogne*



*Domaine de la Belouse*  
**CHARDONNAY**  
BOURGOGNE

HISTORY, QUALITY  
AND VERSATILITY  
FROM THE HEART  
OF M ACONNAIS

