



COLLECTION TRAMIER

L. TRAMIER & Fils
Depuis 1842

LAURENT DUFOULEUR
DOMAINE

Roncier

BOURGOGNE CHARDONNAY BLANC Tiserny



TERROIR

Appellation : Bourgogne Chardonnay

Grape varieties : 100% Chardonnay

Vineyard : The vineyards are located in central Burgundy

Geology : marly-limestone soils

KNOW-HOW

Harvest : The harvest traditionally takes place principally in September.

Wine making : After de-stalking, the grapes are put into stainless steel tanks and the fermentation, which lasts about 10 days, is controlled due to a temperature regulated 'water-belt' around each tank. Once the fermentation is finished, the wine is left to rest, still in the stainless-steel tanks, before being bottled. The goal is to not use wood in order to keep all the freshness and fruit in the wine.

TASTING AND PAIRING

Tasting :

This Bourgogne Chardonnay offers a well-developed citrus fruit bouquet. In the mouth, a fine flavourful attack with citrus notes and a long finish

Wine and food pairing : Fish, seafood, goat cheeses with ash

Service temperature : Between 12 and 14°C

Aging potential : To be drincken within 5 years

Product may differ from the bottle

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