



COLLECTION TRAMIER

L. TRAMIER & Fils
Depuis 1842

LAURENT DUFOULEUR
DOMAINE

Roncier

BOURGOGNE HAUTES COTES DE BEAUNE Blanc



TERROIR

Appellation : Bourgogne Hautes Côtes de Beaune

Grape variety : 100% Chardonnay

Vineyard : The blend comes from high plateaus located behind the town of Beaune and from various villages along the Côte de Beaune. The vines are planted at altitudes ranging from 280 to 450 meters.

Geology : Clay-limestone

KNOW-HOW

Harvest : The grapes are typically harvested in September at full ripeness.

Wine making : After pressing, the must is transferred to temperature-controlled stainless steel tanks. Fermentation begins naturally and lasts around 10 days. Once complete, the wine is aged in French oak barrels for approximately one year before bottling.

TASTING AND PAIRING

Tasting :

This wine reveals a pale yellow color with golden highlights. The nose is delicate and harmonious, dominated by aromas of citrus and white flowers. On the palate, it offers an elegant freshness typical of clay-limestone soils, delivering well-balanced acidity. The subtle oak is perfectly integrated and blends seamlessly into the wine's structure. The finish combines liveliness and roundness..

Wine and food pairing : Fish dishes, stir-fried vegetables, goat cheese

Service temperature : 14°C

Aging potential : Enjoy within 5 years

Product may differ from the bottle

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