



COLLECTION TRAMIER

L. TRAMIER & Fils
Depuis 1842

LAURENT DUFOULEUR
DOMAINE

Roncier

COTEAUX BOURGUIGNONS WHITE Taverdet



TERROIR

Appellation : Coteaux Bourguignons white

Grape varieties : Chardonnay and Aligoté (unrestricted blending)

Vineyard : This entry level wine freely combines the Chardonnay and Aligoté varieties coming from the large Burgundy region. The blend depends on the various supplies and the characteristics desired between the two Burgundy varieties.

Geology : Calcareous and marly-limestone soil, stony.

KNOW-HOW

Harvest : Grapes are harvested in fully ripe, generally in September.

Wine making : Traditional fermentation, cap-punching, then wine is aged for a few months in temperature-controlled stainless steel vats to keep varietal characteristics.

TASTING AND PAIRING

Tasting :

With a soft pale gold, this wine is characterised by an understated bouquet. In the mouth, intense minerality appears immediately, to then finish on a complex note due to the character of the wine.

Wine and food pairing : poached or fried fish, comté

Service temperature : Between 11 and 13°C

Aging potential : To be drincken within 3 years

Photo bouteille non contractuelle

Collection Tramier, 14 rue de Chamerose, 71640 Mercurey, France
+33 (0)3 85 45 10 83 | info@collection-tramier.fr | www.collection-tramier.fr

