

# CHÂTEAU TOUR DE L'ANGE

## Bourgogne Chardonnay

2020

### History

The Château de la Tour de l'Ange in Davayé is a 47-hectare estate that offers a range of Mâconnais and Beaujolais wines.

### Grape variety

Chardonnay

### Origin

Burgundy is the home of the Chardonnay grape, which develops its most perfect expression on this land. Produced in the Côte-d'Or, Saône-et-Loire and the Yonne, Burgundy Chardonnay is a wine of initiation, inviting you to discover the appellations Village, Premier Cru and Grand Cru of Burgundy.

### Vinification

Harvest by hand. Traditional vinification. The grapes are pressed immediately upon arrival at the winery in pneumatic presses. Fermentation in stainless steel thermo-regulated at 16°C. Aged in stainless steel thermo-regulated vats during 6 to 8 months.

### Soil

Clay and limestone soils resulting from the weathering of limestone and marl substrate.



### Colour

Bright in colour with green hues.



### Nose

The nose is expressive, lemon-flavoured with floral notes of white flowers.



### Palate

The palate is fleshy and substantial. The finish is steady and lightly saline.

### Recommandations

Perfect with a tripe sausage or Burgundy snails but also with fish, shellfish or poultry with cream sauce or white meat. Hard cheeses (Gruyère and Gouda ...) or fresh Goat cheese.

### Serving

11-13°C

### Cellar potential

Drink within 2 years.



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