COTEAUX BOURGUIGNONS

"LES GLAPIGNYS"

VIN BIOLOGIQUE

JEAN-PIERRE GUYON

Grape: 1/3 Pinot Blanc & 2/3 Chardonnay

Surface area: 15 ares

Soil: Clay-limestone

Age of the vines: 50 years

Pruning: Guyot

A ravishing pale gold colour, lifted with green, brightens our eyes. The energetic nose invigorates with its lemon and anis notes. In the mouth, this is a thirst-quenching wine, lively and refreshing, supported by some oak. The aromatics are enriched by toasted and buttery notes. A fine balance between roundness and lightness.

Suitable to partner aperitif trays with ripened cheeses, charcuterie and salad dips.

Serve between 8°C and 10°C.

Drink now or in 5 to 8 years depending on the vintage.