



BOURGOGNE HAUTES CÔTES DE BEAUNE BLANC - ORGANIC



Burgundy, France
Château de Melin

www.chateaudemelin.com

Method & Production

Manual harvest of organic estate grown Chardonnay grapes from their vienyard in Auxey-Duresses. Maceration time of three weeks. Alcoholic and malolactic fermentation in oak and stainless steel, using indigenous yeasts. 50% of the wine is aged in oak and 50% in stainless steel for a period of 12 months.

Tasting Notes

Elegant and floral. Well balanced with great persistence.

Food Matching

Fish with a beurre blanc sauce.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
DM0123	Bourgogne Hautes Côtes de Beaune Blanc - Organic	Chardonnay	2023	13%	Cork	6x0.75lt	Yes	No	Yes	No