



MAISON  
**Albert Brenot**

DEPUIS 1849



*Regional Appellation of Bourgogne, our Bourgogne is a selection of grapes that produce, each year, a fine and elegant Bourgogne Blanc.*



Chardonnay



Manual grape harvest. Wine making under controlled temperatures. Pneumatic press is used and the musts settling in stainless vats.



Maturation in stainless tanks for 8 months in our cellar.



Mainly made up of clay and chalky marls.

## TASTING

This Bourgogne offers a fine nose with notes of ripped fruits or quince. Its pale golden color is brilliant. On the palate, you can taste white peach, bergamot, and some exotic fruits with a slightly citrus presence. The mouth is fine and elegant.



To drink now or to keep 2 or 3 years.  
Temperature of service: 13°C.



All the roasted fish, the shells and the shellfish, but also the delicatessen are recommended for this wine which will have also the delicacy to be a nice aperitif appreciated by all.