



MAISON
Albert Brenot

DEPUIS 1849



The Maranges appellation is the last born of the Côte de Beaune, it was born in May 1989. This vineyard is spread over three villages: Dezize-les-Maranges, Cheilly-les-Maranges and Sampigny-les-Maranges.



Chardonnay



Manual harvest with rigorous sorting.
Controlled fermentation.



Aging in barrels of which 25% in new barrels.



The soils are composed of calcareous browns and limestone marls.

TASTING

Pale gold color, with a lot of sparkle. The first nose evokes notes of white flowers, acacia type, and the second nose brings a flint, very slightly buttery side. In the mouth, a lot of flexibility and subtlety, with floral notes.



Temperature of service: 12 to 13°C



As an accompaniment to a cold starter or to enjoy with slightly acidic cooked cheeses, such as cantal.