



MAISON
Albert Brenot
DEPUIS 1849



The Controlled Designation of Origin was established in 1959. Rully produces white (Chardonnay) and red (Pinot Noir), Village and Premiers Crus wines.



Chardonnay



Traditional harvest.



Aging in
oak barrels.



Limestone and clay soils.

TASTING

Our wine displays a golden color with green highlights. It has a fine nose with notes of flowers such as acacia, hawthorn and honeysuckle along with notes of fruits like lemon and white peaches. It is fruit-driven on the palate, with a lively roundness, full-bodied and very slightly oaked.



Temperature of service: 12 to 14°C.



This wine can be enjoyed as aperitif. With its beautiful creaminess, it is the ideal ally of a pan-fried fish, poultry in creamy sauce, sushis and cheeses such as Comté.