



## **BOURGOGNE BLANC - CHARDONNAY - DOMAINE FAIVELEY**

Joseph Faiveley Bourgogne Blanc is sourced from vineyards throughout Burgundy. The Bourgogne Blanc is vinified at cold temperatures in a stainless steel tank. The wine is aged in the cellars for 8 to 10 months with about 30% of the final blend seeing time in new and used oak.

The colour has a golden straw hue with green tinges.

Nose: The main aromas are reminiscent of white flowers and yellow fruit, enhanced by touches of exotic and citrus fruit.

Mouth: the wine is bright, refined and fresh.

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<b>Style</b>	Medium Body Balanced White
<b>Producer</b>	Domaine Faiveley
<b>Categoria</b>	White
<b>Country</b>	France
<b>Region</b>	Borgogna
<b>Grape Variety</b>	Chardonnay
<b>Vintage</b>	2017
<b>Alc %</b>	13%
<b>Food &amp; Wine Matching</b>	Meats
<b>Bottle Quantity</b>	750 ml



**True Terroir Ltd.**

Unit 7C -West Road London N17 0QT

+44 078 4512 9306

info@trueterroir.co.uk

orders@trueterroir.co.uk

**Barrel**

**6 Months**