



**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.

Style	Medium Body Balanced White
Producer	Domaine Faiveley
Category	White
Country	France
Region	Borgogna
Grape Variety	Chardonnay
Vintage	2017
Alcohol Content	13%
Food & Wine Matching	Meats
Bottle Format	750 ml
Barrel	6 Months