

# Bourgogne

## Domaine Anne Gros

White Wine - Chardonnay

The first harvest was in 1996 for this cuvee. This was an experimental white wine, our first encounter with Chardonnay. An experiment we pursued with a new plot in 2016.

Ripeness is usually excellent with decent yields. A fat wine with honeyed aromas of apple and pear. Great acidity keeps it from being heavy.

The wine is aged for 12 months in 500 litres barrels (30% new oak) imparting notes of fresh butter and hazel nuts.

The final result gives a wine that can be paired with fish and meat in white sauces, quenelles, foie gras... An experimental pairing with fresh truffles or even sweet spices would be interesting.

### Parcel

Our White Burgundy (0.51 ha) is composed of one third situated in the Pasquiers' location and was planted in 1994 (0.17 ha) and two third of a new vine planted in 2016 in Les Glapigny's place (0.34 ha).

