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).

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