Domaine
CACHAT-OCQUIDANT



APPELLATION RéGIONALE - WHITE WINES

Bourgogne Chardonnay

Aged in oak barrels, you will appreciate its brioche and pear aromas. A fresh and pleasant wine. The palate is supple, precise and expressive on the finish.

Cépage	100% Chardonnay
Degré d'alcool	13% vol.
Température de service	Servir entre 10 et 12°C.

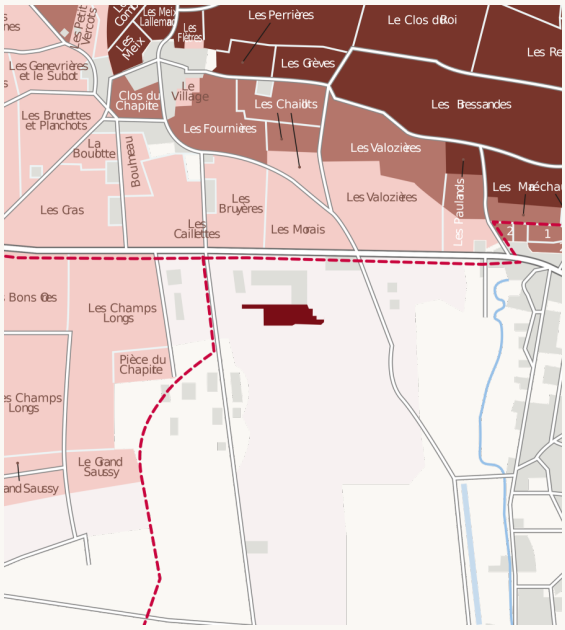
Vinification

With the exception of Bourgogne Aligoté, all our other white wines are made from the Chardonnay grape. The grapes are placed in a pneumatic press and then settled for 24 hours. Bourgogne Aligoté will ferment and remain in stainless steel tanks until bottling. The other wines will ferment in oak barrels, with 40% new oak, on the lees with bâtonnage, and will be bottled 11 months later.

Accords mets et vins

Pairing: savoury snacks, petits fours, charcuterie, or sweet treats such as apple tart, ice cream or sorbets.

Localisation



Domaine Cachat - Ladoix-Serrigny

3, place du Souvenir 21550 LADOIX-SERRIGNY

https://www.domaine-cachat-ocquidant.fr · domaine.cachat@wanadoo.fr