DOMAINE ROYET



THE WINE:

Appellation: Bourgogne Blanc
Colour: White
Grape variety: Chardonnay

BY THE PLOT:

Village: Chassey-le-Camp
Lieu-dit: Nantoux
Exposure: West-facing
Year of planting: 2001 to 2004
Soil type: Clay-limestone

IN THE CELLAR

Harvested grapes are destemmed, followed by 24 hours of cold settling at 10°C. Yeasting and alcoholic fermentation take place in fibreglass tanks, with ageing for 8 months on fine lees in tank.
Production: 3,500 bottles

AT TASTING

Bright pale yellow colour. Lively nose with notes of citrus fruits and yellow lemon. On the palate, the wine is fresh and well-balanced, with ripe fruit flavours and a lively, zesty character, leading to a long, refreshing finish.
Ageing potential: 2–3 years
Food & wine pairings: Ideal as an aperitif, also pairs beautifully with fish terrines and shellfish.

Catherine, Roland et Antoine Royet
12 Rue de Santenay, 21340 CHANGE - Tél. 07 55 92 82 88 - royet.domaine@gmail.com