



MAISON ANTOINE GEOFFROY

Grand Vins de Bourgogne

Santenay Blanc 2018

Vieilles Vignes



Tasting note

Vibrant minerality, crisp white stone fruit and lovely acidity. Well-integrated oak use contributes to a deliciously long and smooth finish on the palate



Food Pairing:

This unoaked white Burgundy is great as an aperitif, typically accompanied with sushi, with shellfish, fish dishes and goat's cheese

Technical Detail:

GRAPE VARIETY: 100% Chardonnay

AGED in French Oak

LOCATION:

VINES: 35-year-old

ABV: 13.5%

SOIL: Limestone and clay, on south, south-east-facing slopes

Hand Picked

Native yeast

Closure: Cork