



Romuald Petit | Bourgogne Chardonnay

This Burgundy 'Chardonnay' comes from vines located south edge of the Saint-Véran vineyard.



Grape: 100% Chardonnay - made from 50% young vines (about 15 years old) and 50% old vines (60 years old) where Chardonnay and Muscat Chardonnay rub shoulders.

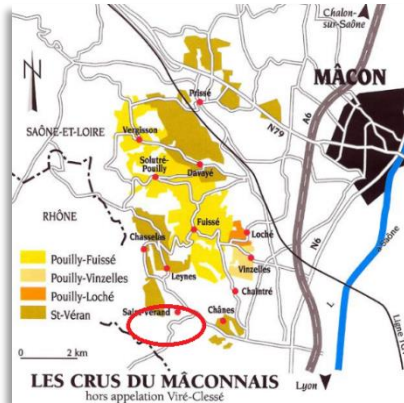
Method: The vineyard is cultivated in sustainable agriculture without the use of weed killer or synthetic treatment. The harvest and all work in the vineyard is done by hand.

Vinification: The white Burgundy is vinified and aged for 6 to 8 months exclusively on the lees in stainless steel vats.

Tasting notes: A dry, mineral and fruity white wine. Mixed aromas of gunflint, white flowers and citrus fruits, all in a remarkable balance.

Aging: You can keep for up to 5-6 years, but this frank and aromatic wine is also happy to be consumed quickly, to appreciate its youthful energy and fruity side.

Food pairing: Perfect with fish and seafood, or simply as an aperitif.



The Grower

After his viticultural and oenological studies led Romuald to different regions of France, he returned to his homeland in 2005 to create his farm in Saint-Vérand. The estate is now made up of 12 hectares of vines, including 8 hectares in the village of Saint-Vérand, clay-limestone land of the Mâconnais where 80% of white wines are produced. Romuald also cultivates a small part of old historical grape varieties, in particular chardonnay-muscat, pinot blanc and pinot gris.

The Terroir

The main rock is limestone and the soil is very clayey with significant stoniness. Hillsides face each other – west and east, with good sunshine exposure.

Romuald Petit wines are sourced, imported and distributed by **Propellis**:

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