

Château de JAVERNAND

Family estate for generations



Bourgogne Blanc *Bourgogne* - Chardonnay -

Origin

This cuvée is aged à la Bourguignonne, in oak barrels..

From the vines...

Varietal : 100% Chardonnay.

Vineyard area : 6,25 acres.

Density of plantation : 3200 vines per acre.

Vine Age : 35 years old.

Plot : « Mix of several plots ».

Soil type : Clay-loam.

Elevation : 300m.

Exposure : West.

Farming : We are farming our vines sustainably in order to respect the biodiversity around our estate and to conserve the charm and spirit of our Javernand terroir.

Winemaking : Direct press and cold settling. Slow fermentation at low temperature on fine lees.

Aging : Aged for 8 months in oak barrels..

... To the glass

Golden robe with golden shades. Expressive nose with citrus and spices aromas. In the palate, nice roundness with a lovely finish of light wood.

Food pairings

Pair with fish, scallops, crab legs or crab cakes, cheese or poultry with cream

Practical information

- ✳️ Fruity and Savory
- ✳️ **Aging potential**
0 - 5 years
- ✳️ **Service**
Drink from 11°C

Arthur FOURNEAU & Pierre PROST



Artisan-Winemaker :



TERROIRS ORIGINELS
BEAUJOLAIS MACONNAIS

« We are the 5th generation of winemakers in our estate and our family property which is a castle built in the 19th century conserved all its authenticity. All our vineyards are surrounding our estate where we try to conserve and develop biodiversity.. »

