



THE CONQUEST OF BOURGOGNE WINES

The Victor Blachet wine house draws its heritage from the rich history of the Dukes of Bourgogne. Our wines are in the image of the greatest, and they will know how to conquer you.

MUSIGNY GRAND CRU



GRAND VIN DE BOURGOGNE

CORTON GRAND CRU



GRAND VIN DE BOURGOGNE

CHAMBERTIN GRAND CRU



GRAND VIN DE BOURGOGNE

MONTRACHET GRAND CRU



GRAND VIN DE BOURGOGNE

DESCRIPTION OF THE WINE

A.O.C : Appellation Grand Cru Contrôlée

Wine producing region : Bourgogne

Grape varieties : For white wines : Chardonnay / For red wines : Pinot noir

Type of soil : Clay-limestone

Wine making for white wines :

Hand harvested
Whole bunch press
Limit of inputs, yeasts and bacteria partly natural
Cold settling during 24 to 48 hours
Alcoholic and malolactic fermentation in oak barrel

Wine making for red wines :

Hand harvested
Destemming
Cold settling during 5 to 8 days
Limit of inputs, yeasts and bacteria partly natural
Alcoholic fermentation in stainless steel or wood tank.
Punching of the cap twice a day during 10 days and pump over
Maceration with grape skin, then devatting

Ageing process : In barrel for 16 to 18 months of which 30% to 50% of the barrels are new

Gravity filling to avoid rushing the wine
Light heating of barrels for a more delicate terroir
Very controlled accompaniment of the terroir to keep its finesse

TASTING COMMENTS

Grand Cru appellation wines are wines of excellence. Indeed, they are perfectly refined, complex and fresh while remaining soft and supple. This is what makes them so unique.

FOOD AND WINE PAIRING

A grilled or in sauce Bresse poultry, a lobster or thin slices of salmon will perfect your white wine.
A Charolais meat, a veal or a lamb in sauce will match perfectly with your red wine.

www.victorblachet.fr

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ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, CONSUME IN MODERATION.