



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.

**BOURGOGNE
HAUTES-CÔTES DE BEAUNE**



VIN DE BOURGOGNE

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HAUTES-CÔTES DE BEAUNE**



VIN DE BOURGOGNE

**BOURGOGNE
PINOT NOIR**



VIN DE BOURGOGNE

**BOURGOGNE
CHARDONNAY**



VIN DE BOURGOGNE

DESCRIPTION OF THE WINE

A.O.C : Appellation Régionale Contrôlée

Wine producing region : Bourgogne

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

Type of soil : Clay-limestone

Wine making for white wines :

Hand or mechanical harvesting
Whole bunch press
Limit of inputs, yeasts and bacteria partly natural
Cold settling during 24 to 48 hours
Alcoholic and malolactic fermentation in stainless steel tank

Wine making for red wines :

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

Ageing process : In stainless steel vats during 6 to 12 months or in barrel on request
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

The white wines of regional appellation have a mineral, soft and balanced structure. The red wines are ruby-colored, with red fruit aromas and are complex and delicate on the palate.

FOOD AND WINE PAIRING

A grilled chicken or a fish in sauce will perfectly match with a white wine. A red meat or a cheese platter will pair well with a red wine.

www.victorblachet.fr

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