



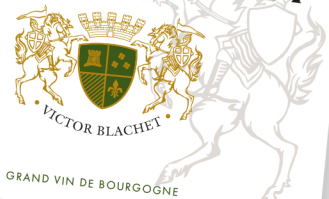
THE CONQUEST OF BOURGOGNE WINES

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.

MARSANNAY



SAINT-ROMAIN



VOUGEOT



MEURSAULT



DESCRIPTION OF THE WINE

A.O.C : Appellation Village 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 stainless steel tank or 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 devalting

Ageing process : In barrel or in tank for 9 months of which 10% to 20% 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

Village appellation white wines have a well-balanced structure with delicate notes of citrus, acacia and white and yellow fruits.

The red wines have a brilliant ruby color, with a fruity aroma, mainly red fruits and are complex in the mouth with assertive and delicate tannins.

FOOD AND WINE PAIRING

The white wines will pair perfectly with mussels, fish or shellfish.

Red wines will pair well with red meat or cheeses such as Comté or goat's cheese.

www.victorblachet.fr

21 Rue Jean-François Champollion - 21200 Beaune - France
Mail : contact@victorblachet.fr - Tél. +33 (0)3 80 22 29 90



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