


## MOILLARD TRADITION

<b>Designation :</b>	AOP Bourgogne Chardonnay
<b>Vintage :</b>	2016
<b>Grape varieties :</b>	100 % Chardonnay.
<b>Origin :</b>	Whole Burgundy.
<b>Vinification :</b>	Traditional vinification. The grapes are pressed immediately upon arrival at the winery in pneumatic presses. Fermentation in stainless steel thermo-regulated at 16°C. Aged in oak barrels used between 1 and 5 times for 10 months. The oak is mainly sourced from the Vosges region.
<b>Soil :</b>	Clay and limestone soils resulting from the weathering of limestone and marl substrate.
<b>Country origin :</b>	FRANCE
<b>Sensory characteristic :</b>	
 <b>Colour :</b>	Bright in colour with green hues.
 <b>Nose :</b>	The nose is expressive, lemon-flavoured with a floral note of white flowers.
 <b>Palate :</b>	The mouth is fleshy and substantial with some broiled and fresh almonds notes. The finish is steady and lightly saline.
<b>Recommendations :</b>	Perfect with a tripe sausage or Burgundy snails but also with fish, shellfish or poultry with cream sauce or white meat. Hard cheeses (Gruyère and Gouda ...) or fresh Goat cheese.
<b>Serving condition in C° :</b>	11-13°C
<b>Alcohol content :</b>	13
<b>Cellar potential :</b>	Drink within 2 years.
<b>Acidity g/L :</b>	0



<b>Product code :</b>	SE607264
<b>Bottle type :</b>	0,75 FRED BOUC FM NEUTRE
<b>Capacity :</b>	0.75 L
<b>Empty bt weight / size in mm :</b>	0.53 Kg / L 83 x l 83 x h 299
<b>Full bt weight :</b>	1.28 Kg
<b>Case weight / size in mm :</b>	14.32 Kg / L 345 x l 258 x h 310
<b>Cubic Capacity :</b>	0.028 m <sup>3</sup>
<b>Units per Case :</b>	12
<b>Number of layers :</b>	5
<b>Number of cartons per layer :</b>	11
<b>Number of cartons per palett :</b>	55
<b>Palett weight :</b>	787.6 Kg
<b>Bottle Barcode :</b>	689927034789
<b>Carton Barcode :</b>	13120585014767

