




MOILLARD LE DUCHE

Designation :	AOP Bourgogne Chardonnay
Vintage :	2019
Grape varieties :	Chardonnay
Origin :	Burgundy is a specialist of chardonnay, with a perfect terroir to make expressive wines.
Vinification :	Traditional vinification : The grapes are pressed immediately upon arrival at the winery in pneumatic presses. Settling, cold storing for 48h. Fermentation in stainless steel vats thermo-regulated at 16/20°C to preserve the aromas. A part of the wine is aged in oak barrel and the other part on on total lies between 8 to 16 months with regular stirring to gain depth and complexity.
Soil :	Clay and limestone soil.
Country origin :	FRANCE
Sensory characteristic :	
 Colour :	Clear yellow color
 Nose :	Fresh and elegant aromas of white flowers, lime and hazelnut.
 Palate :	Beautiful acidity balanced with some toasty and dry fruits notes.
Recommendations :	Perfect with fresh fish, seafood and poultry.
Serving condition in C° :	11-13°C
Alcohol content :	13
Cellar potential :	2 years
Acidity G/L :	0



Product code :	753707
Bottle type :	0,75 FRED BOUC FM NEUTRE
Capacity :	0.75 L
Empty bt weight / size in mm :	0.53 Kg / L 83 x l 83 x h 299
Full bt weight :	1.28 Kg
Case weight / size in mm :	16.001 Kg / L 382 x l 288 x h 314
Cubic Capacity :	0.035 m ³
Units per Case :	12
Number of layers :	6
Number of cartons per layer :	10
Number of cartons per palett :	60
Palett weight :	960.06 Kg
Bottle Barcode :	689927034789
Carton Barcode :	13120585016570