




MOILLARD

Depuis 1850



MOILLARD

Designation :	AOP Bourgogne Hautes Côtes de Nuits
Vintage :	2018
Grape varieties :	Chardonnay
Origin :	The Bourgogne Hautes-Côtes-de-Nuits overlooks the Côte de Nuits to the west of the woods of Corton above Gevrey-Chambertin. The vineyards are located between 300 and 400 meters above sea level.
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. Ageing in oak barrel on total lies between 8 to 16 months with regular stirring to gain depth and complexity. 25% of new barrels.
Soil :	The soil consists of limestone containing some marl and clay.
Country origin :	FRANCE
Sensory characteristic :	
 Colour :	Shiny yellow with green highlights.
 Nose :	The nose is expressive, lemony and mineral, well balanced with dry fruits notes.
 Palate :	The palate is fresh, aromatic with persistent aromas of white flowers and a nice toasted finish.
Recommendations :	The liveliness of the wine combines perfectly with snails. Perfect also with poultry (in stew or grilled), veal with sauce, baked, stewed or raw fish, shellfish. Cheese: Camembert, Brie, Blue cheese, Goat cheese, Gruyère, Gouda...
Serving condition in C° :	10-12°C
Alcohol content :	13.5
Cellar potential :	Drink within 3 years.
Acidity G/L :	0



Product code :	607880
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 :	7.965 Kg / L 261 x l 177 x h 314
Cubic Capacity :	0.015 m ³
Units per Case :	6
Number of layers :	5
Number of cartons per layer :	21
Number of cartons per palett :	105
Palett weight :	836.325 Kg
Bottle Barcode :	3180421027163
Carton Barcode :	3180421027170

