

DOMAINE DUCHESNE FRÈRES



THE WINERY ?

Handed down through four generations, our domaine embodies an authentic family heritage. Led by David Duchesne, our team carries on the tradition with passion. Each bottle tells the story of our winery and the prestigious Côte Chalonnaise.

Vinification :

The harvest is mechanised, followed by a modern sorting table to select the highest-quality bunches. The grapes are then prepared for pressing (slow, low-pressure) and cold settling for 24 to 48 hours. The alcoholic and malolactic fermentations, as well as the ageing of the wine, are done in vats.

Wine tasting :

This wine has a floral, fruity bouquet. On the palate, notes of peach and pear are balanced by lively acidity. The mineral finish is a reminder of the region's limestone terroirs, leaving an elegant aftertaste.

Wine parings :

Perfect with summer salads, poultry in sauce or creamy pasta dishes.

BOURGOGNE CÔTE CHALONNAISE CHARDONNAY



Region : Bourgogne
A.O.C : Bourgogne Côte Chalonnaise
Grape variety : Chardonnay
Type of wine : White wine
Soil : clay-limestone