

Arnaud COMBIER

Bourgogne Chardonnay

2024

AOP Bourgogne



Esprit Nature

When the roundness of fruit meets the tension of Arnaud's chiseled style.



Bourgogne

CHARDONNAY

2024

ARNAUD COMBIER

GRAND VIN DE BOURGOGNE

EM13-24



12.5% alcohol



100% Chardonnay



Clay and limestone / Blue marne.

Vines: 100% Organic Chardonnay harvested at full maturity.



Directly pressed cold / vinified and matured without sulphites / Fermentation in 10hl barrels / Whilst pressing, the first drops of clear juice are extracted. Sulphites added at bottling; +2g/hl.



The aromatic expression of Chardonnay; yellow-fleshed fruits, generous aromas supported by a lively acidic length on the palette.



Pair with the grilled salmon with whipped miso butter from the restaurant [Shindjuku Pigalle](#), in Paris where you can enjoy typical homemade Japanese cuisine with a psychedelic ambiance.



Recommendations: serve between 46 and 54°F  
Aging potential: At least 5 years.