

Domaine de Rochebin

Laurent Chardigny Bourgogne Blanc

Gold, straw color with pear, almond and buttered aromas, and almonds, evolving towards honey flavors, especially after two to three years in bottles. The palate is rich yet easy to drink.

Chardonnay

Appellation	AOC Bourgogne
Vinification	After harvest, the grapes are de-stemmed and fermented at low temperature in steel tanks.
Pairing	Pairs wonderfully with cream and butter based sauces, white fish or scallop dishes, roast chicken, mushroom or spring vegetable risotto, and mild cheeses.

Located in the heart of the Mâconnais, in Azé, Domaine de Rochebin covers more than 50 hectares of vines in the rolling hills of Southern Burgundy. Mickaël Marillier alongside his father Jean-Pierre, and Laurent Chardigny jointly manage the estate. The three men share the same philosophy and work in the same direction. The entire vineyard is managed according to the principles of sustainable management and the plots are grassed.