

DOMAINE ROLAND LAVANTUREUX

—— Vins Fins de Chablis ——



Bourgogne Tonnerre

A rich and expressive style balanced by a kimmeridgian subsoil.
The freshest Bourgogne Blanc !

Tasting

Bourgogne Tonnerre is a 100% Chardonnay appellation. The soil is a bit richer on the top that bring a generous nose and beginning of taste. Then the freshness arrives and reminds us that this vineyard is planted on a clear limestone subsoil.

Food Pairings : Gougères, Raw Salmon or Dorado, Goat Cheese.

Vineyard

Bourgogne Tonnerre vineyard is established on hillsides on either side of the river Armançon. The vineyards are South / South East facing planted between 200m et 300m in altitude.

As in Chablis the Chardonnay grows on Kimmeridgian limestone marl soil.

We own 3,10ha of Bourgogne Tonnerre

Winemaking & Aging

Alcoholic fermentation in inox tank

Temperature control allow us to find very fine and precise flavours during fermentation.

The aging is 8 to 10 months and is made 60% in inox tank and 40% in oak barrels (new to 5 years old)

The barrel aging bring complexity and higher deepness to the wines. The blend with the part in tank help us to find every year the best balance for each cuvée.

Bottling by ourselves at the estate.

