

2023 Bourgogne Chardonnay

Numa Cornut | Côte d'Or, Burgundy | Plot: Bligny-lès-Beaune

A focused, accessible Burgundian Chardonnay sourced from Bligny-lès-Beaune in the Côte de Beaune. Vinified in a combination of oak and stainless steel, this wine delivers both aromatic freshness and textural depth — the result of Numa Cornut's commitment to letting terroir lead.

THE VINTAGE

2023 was a generous and well-balanced vintage in Burgundy. A warm growing season produced wines with ripe fruit, good freshness, and healthy volumes — a vintage that offers reliability and quality across appellations.

TERROIR

Sourced from clay-limestone soils in the Côte d'Or de Beaune, one of Burgundy's most celebrated white wine zones. The Côte d'Or is known internationally for the quality and character of its vineyards. Plot: Bligny-lès-Beaune.

FARMING

The team at Numa Cornut do as little intervention in the vineyard as possible and farm using sustainable practices. They prioritize sustainable vineyard management and minimal manipulation in both vineyard and cellar.

WINEMAKING

Traditionally vinified, with fermentation in a combination of stainless steel and oak. A portion matured in 500L François Frères M+ barrels adds structure and roundness, while the stainless-steel portion preserves freshness and fruit. Aged approximately 9 months before bottling.



TASTING NOTES

Golden yellow with green reflections. Aromas of fresh grape and green almond on the nose. The texture is elegant, with balanced freshness and a clean, persistent finish.

FOOD PAIRING

Shellfish • Roast Chicken • Soft-rind Cheeses • Light Fish Dishes

serving temp
54-57°F

varietals 100% Chardonnay

farming Low Intervention/Sustainable

alcohol 12.7%

residual sugar < 2 g/L

pH 3.23

acidity 3.9 g/L

SO₂ Free: 91 mg/L

fermentation Stainless steel and partial oak

aging 9 months — 500L François Frères M+ oak and stainless steel