

2023 Bourgogne Blanc 'Les Acacias'

Numa Cornut | Côte d'Or, Burgundy | Côte d'Or de Beaune

An entry-point Bourgogne Blanc from a winemaker whose white wine parcels run from Meursault to Montrachet. The same approach applies here as at the top of the range — stainless steel fermentation, partial oak élevage, parcel-level attention — at a price that makes Cornut's whites accessible.

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

Clay-limestone soils, Côte d'Or de Beaune. Chardonnay selected from the finest parcels of the Côte de Beaune — the home of white Burgundy's most celebrated expressions.

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

Traditional, temperature-controlled fermentation in stainless steel tanks. Aged approximately 9 months in a combination of 500L François Frères M+ oak barrels and stainless steel (40% oak, 60% stainless). The portion matured in oak adds structure and roundness; stainless steel preserves freshness and delicate aromatics.



serving temp
54-57°F

TASTING NOTES

Charming pale yellow with green highlights. Nose releases delicate floral aromas with scents of hawthorn and apple. Full-bodied palate with fresh almond notes and fine tension on the finish.

FOOD PAIRING

Shellfish • Fine Charcuterie • Fresh Goat Cheese
Light Fish Dishes

varietals

100% Chardonnay

farming

Low Intervention/Sustainable

alcohol

12.5%

residual sugar

< 2 g/L

pH

3.8

acidity

3.9 g/L

SO₂

Free: 32 mg/L

fermentation

Stainless steel

aging

9 months — 500L François Frères M+ oak and stainless steel (40% oak / 60% stainless)