## NUMA CORNUT

**BOURGOGNE BLANC** 

This vibrant White Burgundy is a lively Chardonnay with fresh aromas of grapes and green almonds. Its golden-yellow color and elegant texture showcase the minerality from the high clay content in Cote de Beaune's soils. In the cellar, minimal new oak is used, and the wine is aged patiently, allowing its unique character to shine. By refraining from filtration, the specific aromas of the terroir are preserved. With its fresh, sophisticated profile, this wine is a perfect match for roasted chicken, seafood pasta, or creamy risotto.





## WINE

Blend: 100% Chardonnay Average Vine Age: 35 years Alcohol Content: 13% vol Aged 9 months

## **TERROIR**

From the renowned Cote d'Or de Beaune, known as the "Champs-Élysées of Burgundy", is rooted in claylimestone soil & reflects the region's rich heritage and global reputation.

## **PRACTICES**

- Uses indigenous yeasts
- Traditionally vinified and aged in aged oak barrels & stainless-steel tanks
- Vats add freshness & fruity aromas, while barrels provide structure & roundness