



MAISON L. TRAMIER & FILS
depuis 1842

From the heart of Burgundy, the Maison Tramier Bourgogne Collection features well-priced wines with elegant packaging that clearly communicates regions/villages for ease of selection and purchase.



Bourgogne Chardonnay

CLASSIFICATION : AOC Bourgogne

GRAPES : 100% Chardonnay

SOIL : Mainly limestone

VINIFICATION : The bunches are quickly pressed and the juice is put in stainless-steel vats for maceration for 10 days. The wine is left to age in stainless-steel tanks for a few months, and then bottled. It can age in a cellar up to 5 years.

Tasting & Pairing Notes

A beautiful regional blend of the finest Chardonnay grapes from Burgundy. On the nose the wine has well-developed notes of green apple with hints of grapefruit. Fruity in the mouth with a nice balance between acidity and lemon aromas. A lovely dry white wine with a long finish. Pairs perfectly with chicken and white meats, fish and seafood, pasta, Asian, cheeses, salads, and sushi.

Wine Merchants and Growers Since 1842

Excellence Guaranteed by Over 150 years of Expertise