

DOMAINE  
**THEULOT  
JUILLOT**



# WHITE BOURGOGNE

CÔTE CHALONNAISE

## GRAPE VARIETY

Chardonnay: a selection of early ripening plants of medium yield.

## TERROIR

Deep soils on the plains bordering the AOC Mercurey appellation, with good sunshine exposure.

## AGE OF VINES

Planted in 1993

## VINEYARD MANAGEMENT

Cultivated using reasoned viticultural methods with no use of herbicides, only tilling of the soil. Yields are controlled by disbudding and green harvesting if necessary.

## WINEMAKING AND MATURING

The grapes are hand-picked directly into small crates, then pressed in whole bunches. Cold settling at 10° for 24 hours.

Three quarters of the wine is matured in barrel and a quarter in vats for 10 to 11 months, after which it is blended and lightly fined.

## CHARACTERISTICS

Conceived as a wine which is deliberately accessible, for aperitifs and simple meals. A nose of white fleshed and exotic fruit such as grapefruit, and good volume in the mouth.

## SERVICE AND FOOD WINE PAIRING

Perfect for impromptu aperitifs that extend into simple meals.

## CELLARING

3 to 5 years

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*Alcohol can damage your health, drink sensibly*