RÉMY LEFEVRE

PURE - AUTHENTIC - FRESH

Bourgogne

CHARDONNAY



EUR C6 - P630 5X21
USA C12- P840 5X14

History

A successful entrepreneur in the 1920', Remy Lefevre left his real estate investments to take over a property in Burgundy. Within a few years, the quality of these wines allowed him to spread throughout France. The Lefevre house currently has 20 references of great Burgundy wine.

Terroir

The terroir, facing south-southeast, is composed of shallow, clay-limestone soils. The vines are on average 30 years old.

Grapes varieties

100% Chardonnay.

Vinification

The grapes are destemmed and then pneumatically pressed. Alcoholic fermentation lasts 30 days in stainless steel tanks, then our wines are aged on fine lees in stainless steel tanks until bottling in spring. Contains sulfites.

Tasting notes

Bright, limpid color, a refreshing, lemony nose and a delicate, floral palate... A delightful wine with citrus notes, whose finesse and freshness are perfect as an aperitif.

Food and wine paring

Perfect with a seafood and shellfish platter or for an aperitif.

Tasting temperature

Serve chilled between 8° and 10°.

Storage

Drink now for up to three years.

Award

91 WINE ENTHUSIAST

"Perfectly ripe red apple and orchard fruit set the tone, layered with limestone, peony and wet stone. The palate shows more depth, bringing in green pear, white mushroom and a hint of ocean spray, finishing with a light saline, umami edge. A natural match for richer cuts of fish."

90 PTS. JAMESSUCKLING.COM

"Lemon curd, peach and pineapple on the nose, plus a touch of cashew-nut butter. It's creamy, soft and medium- to full-bodied. Straightforward and easy drinking. Drink now."

www.remylefevre.com

RÉMY LEFEVRE

PUR - AUTHENTIQUE - FRAIS

Bourgogne

CHARDONNAY



EUR C6 - P630 5X21
USA C12- P840 5X14

Histoire

Dans les années 1920, Rémy Lefevre, un entrepreneur prospère, abandonne ses investissements immobiliers à Paris pour reprendre un domaine en Bourgogne. En quelques années, la qualité des vins a connu un énorme succès en France. La maison possède actuellement 20 références de grands vins de Bourgogne.

Terroir

Le terroir, exposé au sud, sud-est, est composé de sols peu profonds, argilo calcaires. Les vignes ont en moyenne 30 ans.

Cépages

100% Chardonnay.

Vinification

Les grappes sont éraflées puis pressurées à l'aide d'un pressurage pneumatique. La fermentation alcoolique dure 30 jours en cuve inox puis nos vins sont élevés sur lie fine en cuve inox jusqu'à la mise en bouteille au printemps. Contient des sulfites.

Notes de dégustation

Robe limpide et brillante, un nez rafraichissant et citronné et une bouche florale, tout en finesse...
Vin friand sur des notes d'agrumes, dont la finesse et la fraîcheur feront merveille à l'apéritif.

Accord mets et vins

Il s'associe parfaitement avec un plateau de fruits de mer, crustacés ou à l'apéritif.

Température de dégustation

Servir frais entre 8° et 10°.

Garde

A déguster dès maintenant et jusqu'à trois ans.

Récompense

91 WINE ENTHUSIAST

"Perfectly ripe red apple and orchard fruit set the tone, layered with limestone, peony and wet stone. The palate shows more depth, bringing in green pear, white mushroom and a hint of ocean spray, finishing with a light saline, umami edge. A natural match for richer cuts of fish."

90 PTS. JAMESSUCKLING.COM

"Lemon curd, peach and pineapple on the nose, plus a touch of cashew-nut butter. It's creamy, soft and medium- to full-bodied. Straightforward and easy drinking. Drink now."

www.remylefevre.com