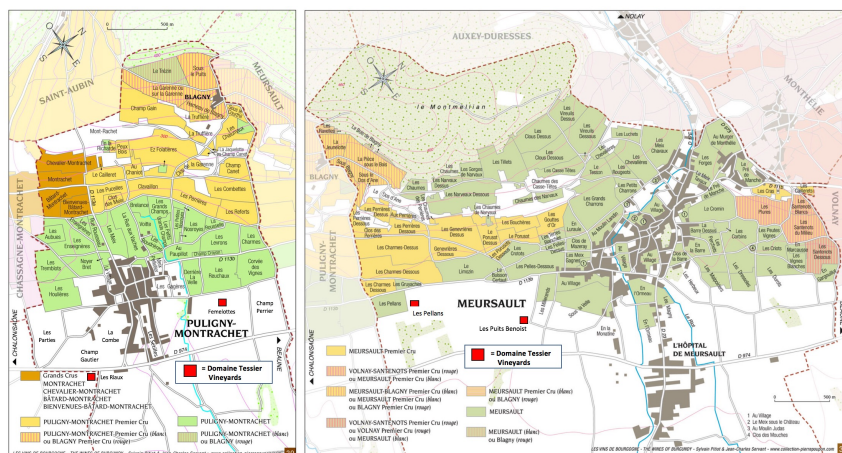


Your Vineyards, Location:



This wine is a blend of 4 great vineyards in the heart of Bourgogne in the famous villages Meursault and Puligny-Montrachet.

The two vineyards in Meursault are in the lieu-dits Les Pellans and Les Puits Benoist. The two vineyards in Puligny-Montrachet are in lieu-dits Les Femelottes and Les Riaux.

Your Wine:

Description:

Bourgogne Côte d'Or.
100% Chardonnay.

Aroma of stone fruits, butter, pear almonds. Medium body. Good fruit concentration. Nice freshness. Some minerality.

Food Pairing - Examples:

				
Aperitif	Lobster, scallops, other seafood	White fish	Chicken	Soft cheese e.g. Brie, Camembert

Ready to drink
at arrival in 2025

Can be stored:
5 yrs

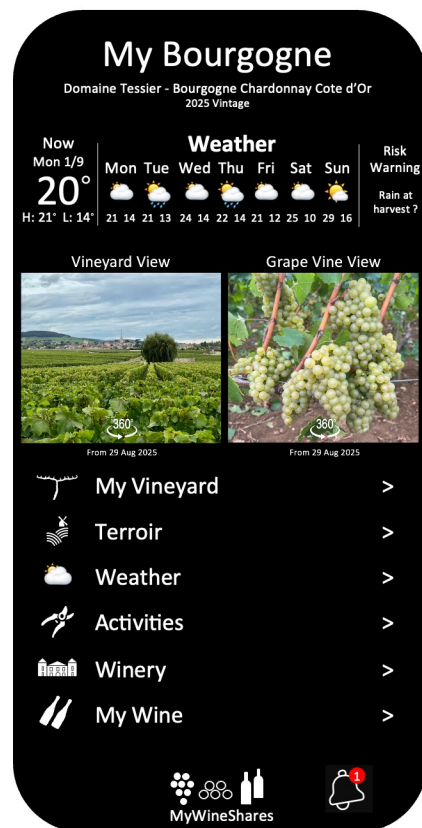
Serving temp:
10-12°C

Time Plan - 2023 Vintage

Bud Burst	Early April 2023
Flowering	Late May 2023
Grape Growing	May - Aug 2023
Harvest, Pressing	Aug - Sept 2023
Fermentation	Sept - Oct 2023
Aging in barrels	Nov 2023 - Dec 2024
Bottling, Labeling	Jan - Mar 2025
Bottle aging	Mar - Aug 2025

Delivery: Dec 2025

App Access:



In the app you will get to know your wine and your wine maker. You can also follow the grape growing and wine making process of your wine. Access to the app will be provided shortly after order confirmation.

Winery:



Price, Terms:

- Quantity: 6 bottles
- Delivery: To the local VP
- Price: 2790 NOK in total
- Payment schedule: - 100% before delivery Dec 2025.
- In Norway, the wine can be picked up at your local VP shop as a "spesialbestilling".

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For more information, see:

www.MyWineShare.com

Or contact: ah@MyWineShare.com

