



LEOPOLD DOUBLE

white 'Aged in Oak Barrels'
AOC BURGUNDY

2010



GRAPE VARIETIES

100 % Chardonnay

TERROIR

The appellation extends over the entire Burgundy appellation region, from the Chablis vineyards to Macon, representing an area of about 3,750 acres.

This appellation gives fresh, straightforward and lively wines, moderately robust yet delicate, fruity and acidulous.

WINEMAKING

After moderate pressing, the must is racked and then placed in temperature-controlled vats to ferment. Complete malolactic fermentation is conducted and the wine is matured for more than six months in barrels made by craftsmen in Gevrey Chambertin out of oak from the forest of Citeaux, which gives the wine subtle accents of vanilla and toast.

TASTING NOTES

A beautiful pale yellow robe, heightened by golden glints. The nose reveals aromas of toasted hazelnut, dried fig and candied fruit. In mouth, it is round and unctuous, with flavors of vanilla and toast.

This wine should be consumed young, two to four years after the vintage.

It is best served between 12°C and 14°C with delicatessen meats, ham in gelatin, spiny lobsters, fish (bass, stuffed carp, stuffed salmon), seafood pizza, mussels and chips or Beaufort cheese.