



Comte Senard

AUXEY-DURESSES



GRAPE VARIETY

Chardonnay

VINIFICATION

Fermentation takes place in oak barrel using natural yeasts.

MATURATION

14 months in 350 liters oak barrels.
60% of new oak.

AGING

From 1 to 3 years.

TASTING

Pleasant and harmonious, it delivers aromas of citrus fruit. On the mouth, it's very fresh and elegant and it has a good minerality.

FOOD PAIRING

White fleshed fish, Seafood.

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