



Comte Senard

MEURSAULT



GRAPE VARIETY

Chardonnay

VINIFICATION

Fermentation takes place in oak barrels using natural yeasts.

MATURATION

15 months in 228 liter oak barrels.

AGING

From 1 to 5 years.

TASTING

Lemon, honey and hazelnut flavors are heightened by the vibrant acidity and roundness in this intense white.

FOOD PAIRING

White fleshed fish, Seafood, Foie gras mi cuit, Creamy cheeses.

domainesenard.com

1 rue des Chaumes 21420 Aloxe-Corton - France

Tél : (+33) 03 80 26 40 73