



PHILIPPE LE HARDI BOURGOGNE CHARDONNAY VIEILLES VIGNES

£21.00

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Château Philippe le Hardi is one of the largest estates in Burgundy, with over 90 hectares of vineyards. The land has been acquired gradually over the decades, and this “mosaic” of vineyards is reflected in the beautiful patterns on the château’s roof, recreated on all their labels. They see themselves as pioneers of environmentally-friendly farming, and have been Terra Vitis certified since 2004, even going so far as to install an apiary in the vineyards to show that their techniques are bee-friendly.

In the winery, oenologist Gerard Fagnoni emphasises gentle extraction for elegance and delicate tannic structure. The wines from the Côte d’Or and the Côte Chalonnaise are vinified in two separate cellars, keeping the different appellations stylistically unique. The cellars are modern and sparkling clean, so expect a more refined, pure style of Burgundy.

Hardi’s plots throughout the whole of Burgundy mean they have an abundance of top quality grapes to choose from for their cross-village bottlings. This Bourgogne Blanc is a great introduction to the style, with bright fruit quality and surprising complexity for the price point.

Grape Varieties: 100% Chardonnay

Farming Practices: Sustainable

Tasting Notes: A fragrant and delicate wine redolent of citrus and stone fruit, with a creamy texture and refreshing acidity. The finish is impressive, leaving impressions of hazelnuts and sweet spice.

Food Match: Spaghetti Cacio e Pepe would be ideal, or try with milder styles of hard cheese.

Residual Sugar: <1g/l

Closure: Natural Cork

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