

# JB

**JEAN-BAPTISTE  
JESSIAUME**

*Grands Vins de Bourgogne*

**BOURGOGNE**

**CHARDONNAY**

- ◆ **GRAPE VARIETY:** 100 % Chardonnay
- ◆ **SURFACE:** 0.75 hectares
- ◆ **SOIL:** Limestone
- ◆ **VINIFICATION:** 100% manually harvested, upon arrival at the winery the grapes are directly pressed without crushing. After a light settling the musts are directly placed into barrels. Matured for 12 months, 50% in vats and 50% in barrels.
- ◆ **TASTING:** Coloured with golden-green reflections, the nose and mouth reveal aromas of apple with a dominant suppleness and a discreet acidity. There is a long aftertaste.
- ◆ **AGING POTENTIAL:** 7 years
- ◆ **SERVING TEMPERATURE:** 13° C
- ◆ **FOOD AND WINE PAIRING:** Fish, poultry, aperitif.



*“Being in tune with the land”*

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