

Lorenzon

BOURGOGNE BLANC CLOS ALFRED



The Bruno Lorenzon estate, located above the village of Mercurey. Renowned for its meticulous work in the vineyard, the estate is one of the winegrowers applying a demanding viticulture, drawing inspiration from biodynamics and organic farming which it intends to apply and exceed in many aspects. The vines are cropped high, at more than 1.80m, the planting density is high and the viticulture of quality.

This cuvée comes from a selection of the most beautiful vines of Bruno Lorenzon.

VARIETAL: 100% Chardonnay

COUNTRY: France

REGION: Burgundy, Bourgogne Blanc

PLOT SIZE: 0.8 hectares

AVERAGE PLANTING DENSITY: 12,000 plants/hectare

HARVEST: Manual in 6 kg crates

VINIFICATION: No chaptalization or acidification

BARREL USED: The barrels are entirely designed by Bruno Lorenzon, from the selection of wood to the manufacture of the barrel.

MATURING: 2 months in stainless steel vats

TASTING NOTES: The wine develops powerful and intense aromas, like butter, brioche, roasted coffee and intense vanilla. A cru of great intensity for those who like woody wines with a powerful structure.

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