



Bourgogne Tonnerre

APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Régionale of the vineyards of the *Tonnerrois* region (Yonne), created 17 July 2006.

The name TONNERRE can only be appended to BOURGOGNE for white wines produced within the *appellation* defined area.

Producing communes: **Dannemoine, Épineuil, Junay, Molosmes, Tonnerre and Vézennes.**

On the label, the word TONNERRE must follow the word BOURGOGNE.

TASTING NOTES

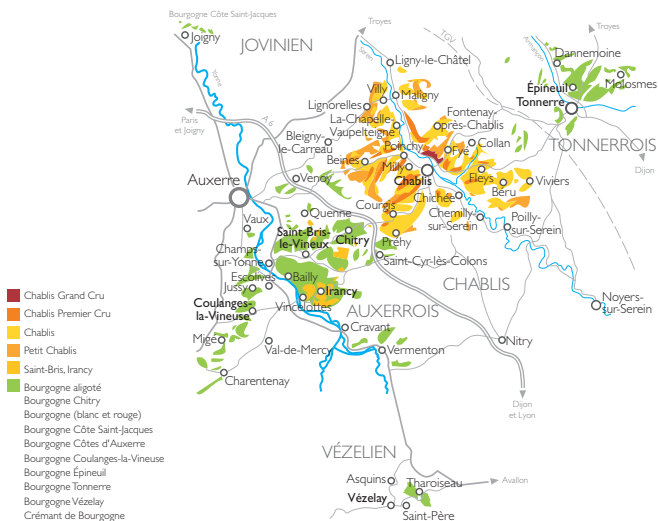
This wine is made from *Chardonnay* grapes. It is a dry, fruity wine. Bourgogne Tonnerre has a fine, clear and characteristically pronounced golden colour. A very fine and aromatic wine, it opens on hints of florals, exotic and white fruits, as well as citrus notes. It is frank, tender, as well as having a certain roundness, and bursts in the mouth with slight mineral notes.

SERVING SUGGESTIONS

This wine is ideal with grilled *andouillette*. Or in a totally different register it is perfect with fish, shellfish, poultry in creamy sauces and white meats. And it will do full honour to Bourgogne's gastronomic specialities such as Bourgogne snails (*escargots*) and the entire range of regional cheeses, from cooked to unripened cheeses.

It can be drunk young and fruity but reaches full maturity after four or five years.

Serving temperature: 12 to 14°C.



LOCATION

The Bourgogne Tonnerre vineyards are located in the valley of the river Armançon. Wine-growing in this area developed from the 9th century until the phylloxera crisis of 1870 to 1890 which led to a drop in production, it was only in 1987 that wine-growers started to bring it back to life, building on the centuries-old tradition.

The best slopes of Tonnerre, Epineuil, Molosmes, Junay and other villages were replanted with carefully selected typical Bourgogne grape varieties.

SOILS

Bourgogne Tonnerre *Chardonnay* grows best on argilo-calcerous soils (with an upper Kimmeridgian layer). The *Tonnerrois* is a very valleyed region and comparatively sheltered. The *appellation* covers particularly well exposed South and South-East facing slopes.

COLOUR(S) AND GRAPE VARIETY(IES)

White wines, *Chardonnay*.

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 24 *ouvrées*.

Whites: **29.25 ha.**

Average annual yield**:

1 hectolitre (hl) = 100 litres = 133 bottles.

Whites: **2,235 hl.**

*In 2011 **5 years average, 2007-2011