Bourgogne Blanc

Domaine Fournillon et Fils

Unoaked white Burgundy with ripe apple, peach and lemon zest. Rounded fruit with a fresh, mineral finish.

Country	France
Region	Burgundy, Bernouil
Grapes	Chardonnay
Vintage	2023
Alcohol	12.5% ABV
Bottle size	750 ml
Style	White, fresh and rounded
Suitability	Vegan and vegetarian



Tasting note

Golden apple, pear and ripe peach mingle with white flowers and lemon zest. The palate has a generous core of orchard fruit, with a hint of flint and a delicate pastry note. Bright citrus acidity brings freshness to the rounded texture, making this a particularly versatile white Burgundy.

The producer

The Fournillon family has grown vines in northern Burgundy for more than ten generations. Brothers Éric, Dominique and Pascal run the estate, with Audrey joining the team in 2022. Their vineyards in Bernouil, Fleys and Épineuil produce Chardonnay and Pinot Noir.

Winemaking

Chardonnay comes from parcels around Bernouil, where clay-rich soils give depth to the fruit. Most grapes are picked by machine, then pneumatically pressed at the estate. Fermentation takes place in stainless steel at controlled temperatures, followed by twelve months in tank. No oak is used.

Food pairing

Grilled fish, shellfish, roast chicken or creamy vegetable dishes. Serve at 10–12°C, or enjoy as an aperitif.