



VICTOR BERARD

LA SCELLERIE

MEURSAULT

Grape variety(ies): 100% Chardonnay

Origin: Cotes de Beaune- Burgundy

Soil: Marneux clay-limestone, Comblanchian limestone substratum

Vinification: Fermentation and maturing in oak barrels

Tasting notes:

- **Color:** Pleasing gold-green luminous color
- **Nose:** Intense and subtle ripe grape and hazelnut flavors increased by vanilla woodiness
- **Palate:** Silky texture boasting richness and freshness, a complex, radiant wine with subtle vanilla notes

Recommendations: White fish in butter and cream sauces.

Serving condition in F°: 46 - 50

Cellar potential: 2 - 3 years

Alcohol content: 12.5

Bottle Capacity: 750ml

