

# GUY CHAUMONT

## BOURGOGNE CHARDONNAY

Guy Chaumont produces red, white and sparkling wines from vineyards on the Cote Chalonnaise, a low ridge extending south of Beaune in the center of the France's famous Burgundy region. Cote Chalonnaise now merits its own appellation to distinguish these wines from other Burgundies. Chardonnay is the grape of white wines here, which are renowned for their smooth, rich flavors and aging potential.

The Chaumont twelve acre estate is quite small, like many local vineyards. Guy took over twenty years ago from his father, who had converted to organic growing in 1965 out of concern for the family's health. Their vineyard is certified organic by Nature and Progress, a French organization known for work with organic farmers. Grapes are fertilized and protected from pests naturally, without synthetic chemical sprays. The wine is made without additives, unfiltered for maximum flavor, and contains only a trace of sulphur. Many vintages do not even require the "Contains Sulfites" warning.

Guy's Chardonnay is aged in old and new oak after pressing. It is a classic white burgundy: rich, buttery apple and melon fruit with mineral undertones and a long, smooth finish. It is excellent with richer preparations of light meat and seafood.

