



# WEBSTER BARNES SELECTION

## Le Champ aux Alouettes

Bourgogne	total acidity	5.11 g/L	alcohol	13%
	ph	3.29	volume	750ml

WHITE

Chardonnay

France

2022

90 points by Wine Enthusiast

### TASTING NOTES

This classically styled Chardonnay from the region's heartland features apple and pear notes on the palate with a hint of lemon acidity on the mineral-driven, refreshing finish.

### FOOD PAIRINGS

Scallops, breaded chicken tenders, mild, creamy cheeses such as brie.



### DOMAINE

Much has transpired in the illustrious Burgundy region since our winegrowers planted their first vines more than 80 years ago. The focus has always been and continues to be singular - a true expression of the region's signature grape, Chardonnay. This is achieved of course by generational experience, but in the case of Le Champ aux Alouettes, the ability to coax this terroir signature is amplified by an environmentally friendly approach in the vineyard and a simplistic, hands-off methodology in the cellar.

### TERROIR

Burgundy's clay-limestone soils, breezy continental climate and the locals' millenia of winegrowing expertise have made it the source of the world's finest Chardonnay wines. This holy trinity of weather, soil and tradition translates into wines that are deep and complex in their flavor profile, texturally supple and caressing, and always crisp and fresh with lively acidity.

### WINEMAKING

The key to producing Chardonnay wines that truly evoke their terroir is a gentle hand in the cellar. Utmost care must be taken every step of the way, and is the mantra for the cellar team behind Le Champ Aux Alouettes. The vineyards surround the winery, limiting deleterious impact on the grapes linked to long, bumpy voyages to the press. Long and slow is the philosophy, not only in the pressing cycle but also with the fermentation - carried out at low temperatures in stainless steel. This allows for maximum flavor development in the finished wine, which is bottled before the subsequent vintage's harvest.

