

## Francois Mikulski Bourgogne Blanc



This wine is based on the Chardonnay grape variety; it is matured in oak barrels for about 16 months.

The plot we cultivate borders the Meursault appellation, which confers to this wine characteristics close to a Meursault's: good length, fattiness and good potential for aging.

We recommend aging these bottles for four to five years.

This wine may be drunk for aperitif or may be paired with a fish dish. It could also be served with some cheese (goat cheese would be ideal).