

Description:

Domaine Sève Bourgogne Blanc is a fresh and expressive Chardonnay from the Mâconnais in southern Burgundy. Sourced from several small parcels around Charnay-lès-Mâcon, the wine shows the purity and brightness typical of the region. Pale lemon in colour, it offers vibrant fruit, subtle floral notes, and a clean mineral edge. The Sève family's long experience and careful vineyard work give this regional wine a level of finesse and balance that makes it an excellent introduction to southern Burgundian Chardonnay.

Tasting Notes:

White Peach, Lemon Zest, Green Apple, Blossom, Light Creaminess, Mineral Finish

Allergens: Contains sulphites.

Dish Pairing:

- Grilled sea bass with lemon and herbs
- Roast chicken with tarragon
- Creamy mushroom pasta
- Soft cheeses such as Brie or young Comté

Talking Point:

Domaine Sève is a fifth-generation family estate located at the foot of the Roche de Solutré — one of the Mâconnais' most recognisable landmarks. Their Bourgogne Blanc is crafted from small plots tended with meticulous care, showing how the Mâconnais can produce Chardonnay with both freshness and quiet complexity at a very appealing level.