

## "Freedom"

**Story** With its upward-slanting letters, the label boldly proclaims freedom for Burgundy—and I strongly agree. The bottle's contents live up to the claim. The Chardonnay grapes are harvested from vines averaging 50 years old. The vineyards in the Mâcon region have clay and limestone soils and follow sustainable farming practices. The slopes face southwest. The wine is made traditionally: gentle grape pressing, clarification, and fermentation, followed by one year of aging on fine lees in temperature-controlled stainless steel tanks.

**COLOR** Bright, golden yellow.

**AROMA** A richly fruity bouquet with notes of flowers, citrus, white peach, pear, mango, and minerality.

**TASTE** Chewable fruitiness, citrusy, buttery, mineral, with a long and well-balanced finish.

**TIPS FOR USE** Liberty of Burgundy Chardonnay is a delightful aperitif and pairs beautifully with fatty fish, sushi, white meat, and cheeses—especially Brie. Serve chilled at 10–12°C.



<b>WINE TYPE</b>	White wines	<b>PACKAGE SIZE</b>	6 bottle(s)
<b>GRAPES</b>	Chardonnay 100%	<b>BOTTLE CLOSING</b>	Natural cork
<b>MANUFACTURER</b>		<b>BOTTLE SIZE</b>	0,75 l
<b>ALCOHOL CONTENT</b>	12,5%	<b>PRODUCT NUMBER</b>	275003
<b>SUGAR CONTENT</b>	1,2 g/l		

## Norex Responsibility Indicator:



Responsibility review has been conducted by Norex. Read more [norex.fi/vastuullisuusmittari](https://norex.fi/vastuullisuusmittari)

