

BELENA



Maçon-Villages

Mâconnais,
Southern Burgundy, France

GRAPE VARIETIES

100% Chardonnay
from Old Vines

TASTING NOTE

This is a classic expression of unoaked Chardonnay that balances supple richness with refreshing acidity. Notes of pear and peach transition to a mineral citrus finish.

FOOD PAIRING

Enjoy with salads, roast chicken and creamy cheeses.

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