



Fanny Sabre

Beaune Blanc 2009

Beaune

Wine	Domaine Fanny Sabre Beaune Blanc 2009
Domaine	Domaine Fanny Sabre
Winemaker	Fanny Sabre
Appellation	Beaune AOC
Location	Fanny Sabre is based in the pleasant old town of Beaune and has a number of vineyards around that town including near Pommard, Meursault, Savigny-les-Beaune and Beaune itself.
Cuvée	
Red/White/Rose	Blanc
Year	2009
Grape varieties	The main white grape variety permitted in this area of Burgundy is Chardonnay.
Alcohol	12.5%
Viticulture	The Fanny Sabre wines are all made using biodynamic vineyard practices and natural wine making processes.
Terroir	This wine is produced from grapes grown across a number of terroirs around Beaune including Savigny, Beaune and Pommard.
Wine-making	The Fanny Sabre wines are all made using biodynamic vineyard practices and natural wine making processes. They harvest their grapes by hand use pneumatic presses to press the grapes and gravity feed to move the juice to the next stage. They ferment the wine in older barrels (usually one to four years old) using only natural yeasts – never commercial yeasts. The resulting wine is never fined or filtered.

Notes

This a gorgeous wine made from Chardonnay grapes grown just outside the city of Beaune. The terroir here is perfect for elegant and refined white wines such as this.

This Chardonnay is fresh, lively, creamy, vibrant and a beautiful expression of the Beaune terroir. It is a perfect food wine and would work beautifully with a range of dishes including charcuterie, roast chicken, Comte cheese and jack mackerel.

