



### TECHNICAL INFORMATION

<b>Appellation:</b>	Fine de Bourgogne
<b>Ageing:</b>	10 to 16 years in oak barrels
<b>Grape variety:</b>	Chardonnay
<b>Production:</b>	300 bottles
<b>Characteristics:</b>	Unlike the <i>marc</i> , The Fine de Bourgogne comes from the distillation of the white wine lees, and the resulting alcohol is smoother. But, like the <i>marc</i> , it needs at least ten years' ageing.
<b>Note:</b>	More floral than the <i>marc</i> , the Fine de Bourgogne is to be drunk at the end of a meal. As with all spirits with a high alcohol content, it is possible to add a little water to your glass, depending on individual tastes. On the other hand, in order to cool the <i>fine</i> , it is better to chill the glass first, rather than add an ice cube (which could lead to there being too much water for your taste).