Chignin, France

Denis & Didier

Berthollier

VIGNERONS



CHIGNIN BERGERON ST ANTHELME

Pale gold in colour. Powerful nose that shows honeyed, exotic and tertiary aromas and forest floor after 2 or 3 years cellaring. Opulent palate of candied fruit and citrus. Enjoy with fish in sauce or smoked, white meats, foie gras, goat or sheep cheese.

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