



*Our terroir shapes us*

## Fine Burgundy

During the ageing of our wines, deposits form at the bottom of the barrel. These are the fine lees, the raw material for the Fine de Bourgogne. This dry "digestif" (after dinner spirit) is obtained from the distillation of these fine lees. The Fine de Bourgogne is more supple and less rustic in taste than the Marc. The expressive bouquet is a basket of dried fruit and nuts (walnuts, hazelnuts, apricots, figs and quince). The palate is smooth, coated, and shows beautiful length.

- ⊙ **Appellation :** Fine de Bourgogne
- ⊙ **Best drinking time :** From bottling with no time limit
- ⊙ **Serving temperature:** At room temperature or slightly warmed in the palm of the hand
- ⊙ **Production :** Once the wines have completed their ageing, the lees that have settled at the bottom of the barrels are separated in order to be distilled in the alembic still. The result is a white spirit of between 40-50%. This spirit is then aged in oak barrels for at least 10 years before being bottled.

