

# Alexandre Gauvin



## DESCRIPTION OF WINE

A.O.C : Appellation 1<sup>er</sup> cru  
Contrôlée

Wine producing region :  
Bourgogne

Grape variety : Chardonnay for  
white wine or Pinot noir for red  
wine

Type of soil : Clayed-Chalky

Wine making for white wine :  
Hand harvest  
Full grape pressing  
Cold settling during 24 to 48  
hours

Alcoholic and malolactic  
fermentation in oak barrel

Wine making for red wine :

Hand harvest

Destemming

Alcoholic fermentation in  
stainless steel or wood tank

Punching of the cap, twice a day  
during 10 days and pumping-  
over the must

Maceration with grape skin, then  
devatting

Ageing process : Aged in  
stainless steel during 9 to 12  
months, which 20 % to 30 % of  
new barrels

## COMMENTS

These wines are the reflect of our listening on the vintage.  
He expresses himself his best organoleptic qualities. His fineness and  
his delight define his exceptional characteristic.

## FOOD AND WINE PAIRING

Seafood such as shrimps, scallops or crab will be the perfect  
companions for tasting these white wines. Whereas the red wines  
will perfectly pair with grilled or in sauce meat.

## APPELLATIONS

Chablis 1<sup>er</sup> Cru Fourchaume, Nuits Saint Georges 1<sup>er</sup> Cru les Crots,  
Vosne Romanée 1<sup>er</sup> Cru les Suchots, Chassagne Montrachet 1<sup>er</sup> Cru  
les Embazées, Meursault 1<sup>er</sup> Cru les Charmes, Santenay 1<sup>er</sup> Cru les  
Gravières.

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The abuse of alcohol is dangerous to health, please enjoy in moderation

