

Alexandre Gauvin



DESCRIPTION OF WINE

A.O.C : Appellation Grand 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 : Ageing in oak
barrel for 16 to 18 months, which
30 % to 50 % of new barrels

COMMENTS

It is based on these exceptional terroir that our vines gives the best of itself, offering wines of unrivalled quality. The intensity of aromas, the richness of the structure, the fineness of the tannins will procure you an unforgettable tasting experience.

FOOD AND WINE PAIRING

Lobster and langoustine will be the perfect companions for tasting this exceptional white wines grand cru. Whereas, for our red wines, dishes such as roast duck, a "Boeuf Bourguignon" or a "coq-au-vin", will enhance this grand cru.

APPELLATIONS

Clos Vougeot Grand Cru, Corton Charlemagne, Corton
Les Bressandes, Charmes Chambertin.

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

