

Alexandre Gauvin



DESCRIPTION OF WINE

A.O.C : Appellation Village
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 barrel
for 9 to 12 months, which 10 % to
20 % of new barrels

COMMENTS

These white wines are the expression of the unique minerality and structure of chardonnay. Whereas, red wines are marked by a rich aromas diversity, balance and supple tannins.

FOOD AND WINE PAIRING

These white wines wine match perfectly with grilled and stir fry fish or with cheese like époisse. Dishes like fondue bourguignonne, rabbit with mushrooms or even cheese like comté, will goes perfectly with these red wines.

APPELLATIONS

Chablis, Gevrey Chambertin, Nuits Saint Georges,
Pommard, Meursault, Pouilly Fuissé

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

