

DESCRIPTION OF THE WINE

A.O.C : Appellation Régionale 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 stainless steel tank

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 tank or in barrel for 9 months, with 10 % to 20 % of new barrels

TASTING COMMENTS

The white wines made from Chardonnay are pale gold in color with golden highlights. They have a delicate fruity, fresh and mineral aroma in the mouth.

Red wines made from Pinot Noir are bright ruby in color. They have aromas of red fruits, in the mouth they offer soft tannins, a beautiful balanced and harmonious structure.

FOOD AND WINE PAIRING

White wines are perfect with grilled fish, white meat or a seafood platter.

Red wines match well with a platter of cold cuts, mild cheese or red meat.

APPELLATIONS

Bourgogne Chardonnay, Bourgogne Pinot Noir, Bourgogne Côte d'Or, Bourgogne Hautes Côtes de Beaune, Bourgogne Hautes Côtes de Nuits.

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Alcohol abuse is dangerous for your health, please consume in moderation

