



## Cave des Grands Crus Blancs – Pouilly-Fuissé Les Gavouilles

### Vineyard

Created in 1929, the Cave des Grands Crus Blancs sealed the union of winegrowers from two neighboring villages: Vinzelles and Loché. This association allowed winegrowers to bring together their talents and know-how to create prestigious vintages of Burgundy and Beaujolais from their estates. Year after year, the cooperators have been able to select vineyard plots where the subtle marriage of terroir and grape variety gives the wines all their personality.

### Winemaking

The grapes are harvested at perfect maturity in the vineyard and are delicately pressed in their cellars. The juice will ferment quietly in the cold in order to exude its finest aromas.

## **Tasting**

Its color is pale gold. Its nose reveals different families of aromas which make up the delicate and complex bouquet where fruity (fresh almond, apricot) and floral (violet) mingle. Its mouth is powerful and fleshy, it reveals notes of lime, cinnamon, honey and reveals good aromatic persistence.

This wine goes very well with fish in sauce and shellfish, but also with cooked foie gras. Its beautiful balance of acidity and suppleness goes well with white meats, such as veal and poultry in cream sauce, and of course regional goat cheeses. Serve it at 11-13°C (depending on its age).

Grape variety: Chardonnay

Taste and flavor: Ample and powerful

Alcohol level: 14°

Allergen: Sulphites