



# GILLES GELIN

## BOURGOGNE BLANC



COLOR : White  
GRAPE VARIETY : 100 % Chardonnay  
ALCOHOL : 13.5% by Vol

### TERROIR

TYPE OF SOIL : loamy clay, deep and rich, slightly stoni  
EXPOSURE : South  
AVERAGE AGE OF THE VINEYARD : 80 years  
VINEYARD DRIVING METHOD : SUSTAINABLE AGRICULTURE

### VINIFICATION

MANUAL HARVEST : 100 %  
VINIFICATION : pressing the grapes and settling to obtain a very clear juice..  
Temperature control at 16°C  
AGEING : 50 % in three wines casks.

### PRESENTATION

TASTING : a nice white fruits flavor, tinged with minerality. Ageing in barrels brings to the wine some depth and a beautiful aromatic complexity.  
TEMPERATURE OF SERVICE : 8 à 10 °C  
FOOD MATCH : Aperitif, shellfish, fish, goat cheese, ...  
STORAGE FOR : Until 5 years



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