Bourgogne Tonnerre Blanc ORG, Dominique Gruhier

Burgundy, France



Product code	DY2222WC
Grapes	Chardonnay
Country	FRANCE
ABV%	12.5
Case Size	6
Closure Style	Cork
Producer	Domaine Dominique Gruhier
Vintage	2022

Organic Vegan

Vegetarian

Producer

Dominique Gruhier is a key name in the northern reaches of Burgundy, best known for elevating terroir-driven wines from the Yonne and Chablis' wider orbit. The domaine's approach centres on purity and site character, offering an authentic, quietly serious expression of cool-climate Burgundy. We were delighted to find such expressive, good-value wines and crémants here – made with very little sulphur and lifted by chalky Kimmeridgian minerality.

Tasting Notes

Aromas of exotic fruit salad, pineapple sprinkled with citrus with a hint of vanilla. Sweet notes of cuckoo flowers. Light woody, hint of white chocolate. Rich and delicious on the palate with a saline finish. Supple and creamy without heaviness.

Viticulture

Terroir: from multiple plots, planted on steep slopes up to a 45 % grade., facing south west, northwest and southeast. Kimmeridgian clay limestone soils embedded with oyster fossils. Organic. 9600 vines per hectare with Guyot simple training and 7400 vines per hectare with Guyot double training.

Winemaking

"Slow pressing in pneumatic pressing. Static settling without inputs for 15 hours. Fermentation and aging 70% in stainless steel tanks and 30% in barrels. Native yeasts. Aging 70% tanks and 30% barrels for 10 months. Assembling and maturing for 6 months."