TINDAL
WINE MERCHANTS

Bourgogne Tonnerre Blanc, 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

Hailing from the village of Epineuil just ten minutes northeast of Chablis, this is a domaine for which global warming has given opportunity. A 25ha domaine certified organic, we were delighted to find expressive, good value wines and cremants produced by the increasingly respected Dominique Gruhier. Working with very low levels of sulphur, the wines have a purity lifted by the chalky kimmeridgean minerality. For the cremants, the approach is to pick later and use minimal sugar in the dosage. The vibrancy of these sparkling wines shows their success here. Dominique's aim has always been the expression of site. After 10 years of working organically he feels that this site signature has been achieved.

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."