

## Grande Cuvee, Blanc de Blancs, Dominique Gruhier

Burgundy, France



<b>Product code</b>	DY20ZZWC
<b>Grapes</b>	Pinot Noir
<b>Country</b>	FRANCE
<b>ABV%</b>	12.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Domaine Dominique Gruhier
<b>Vintage</b>	NV



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

"Beautiful fine and creamy bubble. Small crown. Delicate notes that invite you to travel with aromas of candied lemon, straw, verbena and mint but also apple tatin with sweet spices. Full and fresh on the palate, the delicate bubble accompanies the mineral energy of the wine on a saline finish which calls for a repeat of the experience"

### Viticulture

A

### Winemaking

"Manual harvest of Chardonnay exclusively at the optimum maturity sought - between 11% vol. And 11.5%vol.-. Transport in crates. Pneumatic pressing. Juice separation: Cuvée, 1st and 2nd size. Static settling from 12 to 15 hours. Fermentation in 600 liter half barrels. Native yeasts. Aging in half barrels. Zero dosage."

### Awards

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