

BOURGOGNE

«Blanc»

A fruity and gourmand wine



Domaine de Gry-Sablon

🍇 Secrets of the Cuvée

10 years ago Christine and Dominique started out on the adventure of exploring the possibilities of white in a region that is devoted to red wine.

These wines are the rare pearl of the vineyard.

Our Chardonnay grows on granitic-clay soil and gives us subtle fresh fruit aromas in the citrus and blossom spectrum. The palate presents a balance of freshness, roundness and finesse. A noticeable touch of vanilla from oak maturing at the end.

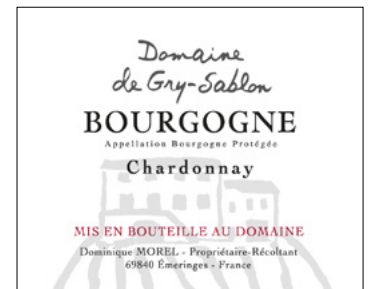
★ Dishes

Avocados stuffed with prawns, scallops, fish and chicken vol au vents, fish mousse, frogs' legs, mixed salads, button mushrooms in cream, andouillette with white wine, veal curry, chicken curry.

As an aperitif with appetisers.

🗨 Serving

Serving temperature	10 °C
Optimal tasting	between 6 months and 3 years
Winemaker's suggestion	- Between 6 months and 3 years for its fresh, fruity side. - Between 3 and 5 years for full maturity.
Cellaring temperature	between 10 and 14°C



Fact sheet

Appellation history

The Bourgogne Blanc appellation decree goes back to 31st July 1937 but the civil tribunal of Dijon set out "vinegrowing Burgundy" covering the Yonne, Côte-d'Or and Saône-et-Loire departments and the district of Villefranche s/S in 1930

The Vines

Grape variety: Chardonnay

The estate's first Bourgogne Blanc harvest: 2005

The plot called "Replat de Vavre" in Émeringes is perfect for Bourgogne blanc vines. The granitic-clay soil gives us structure and aromatic finesse. The vines are trained using Guyot Simple pruning and are planted at high density (8 000 vines / ha).

Integrated vinegrowing techniques used.

Average plot age: 13 years old.

Vinification

The grapes are always harvested at the beginning of the morning to make the most of cool night temperatures. After a few hours' maceration, the grapes are gently pressed.

The juice is allowed to settle after cooling.

Temperature regulation in our stainless steel vats allows us to carry out alcoholic fermentation at low temperatures. The wine undergoes malo-lactic fermentation. Maturing on fine lees lasts 4 to 5 months in stainless steel vats.

After cold stabilisation, bottling is carried out on the estate.

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