

2010 BOURGOGNE CHARDONNAY

DOMAINE GERBEAUT
BURGUNDY, FRANCE



THE WINE:

100% single vineyard Chardonnay from a vineyard just outside the Meursault Appellation. Vines are 25-30 years old. Hand harvested and double sorted. Barrel aged in 3-4 year old French oak for 12 months. Fewer than 400 cases produced.

THE ESTATE:

Domaine Gerbeaut is a small, fifth generation family run winery producing under 3,000 cases per year. The vineyards are spread out across Pommard, Beaune, Volnay and Meursault. All grapes are grown without pesticides and wines are produced using “old-world” Burgundian techniques with minimal intervention, resulting in Terroir-driven wines.

~Tasting Notes~

Color: Bright straw-like gold with shimmering clarity.

Aromas: Lemon cream, mineral and fresh floral notes.

Flavors & Texture: Meyer lemon and crisp minerality give way to honey-suckle and pineapple rind. Elegant and clean, yet displaying some nice richness on the finish.

Food Pairing: Fresh seafood, halibut or swordfish, in a lemon-caper and butter sauce.

~ Drink now through 2016 ~