



DOMAINE GAVIGNET
P È R E & F I L S

MONTHELIE WHITE 2022

« Les Sous Roches »

Grape varieties : 100% Chardonnay

Vol : 13% alcohol

Climat : Les Sous Roches

Soil : Limestone/clay

Average age of the vines : 40-45 years

Winemaking: The grapes are hand-picked, pressed and placed in vats. After a pre-fermentation at low temperature, the musts are put into French oak barrels. Vinification will be carried out entirely in oak barrels with a daily stirring of the lees at the beginning. The wine is then raised in oak barrels for 12 months (1-2 year old barrels). Racking is carried out twice during this period. The wine is bottled after fining.

Tasting notes: A beautiful light gold colour. The nose is floral with a touch of lemon. The liveliness is perfectly counterbalanced by the complexity on the palate. The mid-palate is very pleasant with peach and nectarine flavours. The finish has good length.

Food pairing: Trout with Almonds, white fish, veal stew, Oriental Cuisine.

Ageing potential: We can appreciate it as from now to enjoy its freshness or let it age to develop more complexity for 3 to 5 years.

