

ALEX GAMBAL

ST AUBIN 1ER CRU "LES MURGERS DES DENTS DE CHIEN"

WINEMAKER

Alex Gambal

WINE REGION

Bourgogne



STORY

Set back from Puligny-Montrachet and Chassagne-Montrachet, the winegrowing area of Saint-Aubin is situated in marvellous rolling countryside with the most varied orientations here and soil types that differ greatly. Magnificent and little-known white wines are produced here, as well as some fresh, fruity red wines.

VINEYARD

This 1erCru "Les Murgers des Dents de Chien" is located just above the Grand Cru Chevalier Montrachet, at the edge of Puligny-Montrachet. The vines are on average 45 years old, certified organic, and yield 46 hl/ha. The plot is south-east facing, planted on marl and limestone scree soils. The vines are ploughed and have been harvested since 1999.

VINIFICATION

The grapes are hand-picked, and whole bunches are pressed directly in a pneumatic press. The wine is clarified in stainless steel vats, prior to being moved into oak (19% new) via gravity flow. Both alcoholic and malolactic fermentation occur without yeast addition, and the final wine is aged in barrels for 17 months.

TASTING NOTES

Pale yellow hue with green tints, aromas of white flowers and citrus. The palate is fresh and citrusy. This wine can be enjoyed young, as well as benefit from aging in bottle.

FOOD PAIRING

This wine is best paired with white fish, or grilled vegetables.

QUICK FACTS

VARIETY

100% Chardonnay

AGING

Oak

FARMING

Certified Organic

OTHER WINES FROM THIS ESTATE

Ask your Sales Representative for our full list of Alex Gambal wines

