



DOMAINE A.-F. GROS  
POMMARD, COTE-D'OR, FRANCE  
WWW.AF-GROS.COM

*Beaune*  
PREMIER CRU  
LES MONTREVENOTS  
*Appellation Contrôlée*

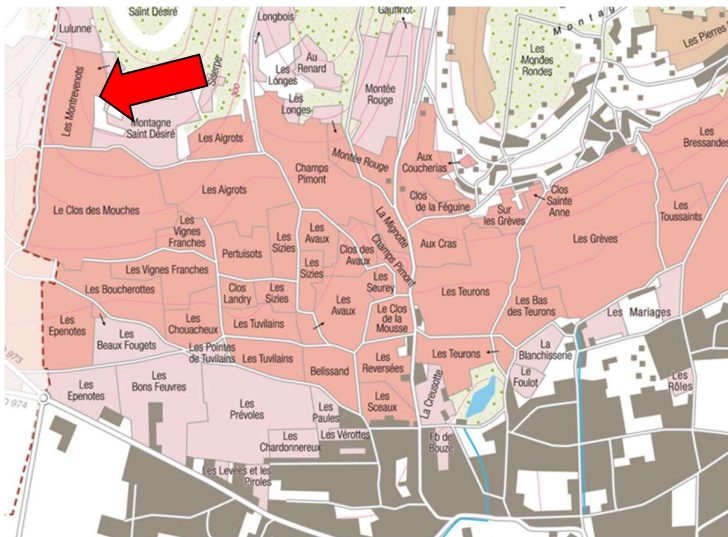
MIS EN BOUTEILLE AU DOMAINE

13% vol.

PRODUCE OF FRANCE  
L. BMOH

750 ml

## Domaine A.F Gros Beaune 1<sup>er</sup> Cru Montrevenots Blanc



### 100% Chardonnay

Montrevenots 1<sup>er</sup> Cru is located near Pommard, perched on the southern side of the Montagne-Saint-Desire hill. The topography allows the vines to make the most of the a.m. & early p.m. sunshine. The soil is stony and lime-rich, with white marls – well suited to white wine production. It is near the source of the Lunelle stream.

### Organic vineyard management

No man-made chemicals customarily used. Selective pruning, along with optimized leaf pulling, green harvest when needed, and weed tilling.

The grapes, once cut, are brought back to the winery within 20' in temperature-controlled trucks.

100% manual harvesting.

## Winemaking

Grapes are rigorously sorted, then slowly pressed for 90 minutes. Racking from the steel tanks where they stay for 48 hours, then to the wood barrels, where the main fermentation immediately starts, followed by malo-lactic fermentation at a temperature between 18 & 20°C. Thereafter the barrels stay in the aging cellar for a year. Usually, fining, no filtration.

Bottling in December. 50% new oak.

## Environmental credo

Organic viticulture adapted to the local terroir conditions. Bee protection protocols. No Carcinogenic, Mutagenic, Reprotoxic products (CMR) used in the winemaking process. Indigenous yeasts. Premium natural corks coated with beeswax instead of silicon.

## Tasting notes

This wine boasts a silky gold colour, flecked with green. It has a bouquet of almond, dried fruits, bracken, and white flowers. It may be enjoyed either young “on the fruit” or later for its mouth-filling mellowness.