



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE ALEXIS GONDARD

AOP Mâcon Villages
White



PRESENTATION

Located in Mâconnais, the Domaine Alexis Gondard highlights the unique identity of the Viré-Clessé appellation. This talented young winemaker produces precise and brilliant wines, revealing all the potential of Chardonnay on clay-limestone soils. Viticulture is conducted organically, with manual harvesting and scrupulous respect for natural cycles. In the cellar, fermentations are spontaneous and aging takes place in tanks and barrels to bring balance and complexity to the wines. The cuvées of Alexis Gondard seduce with their freshness, mineral tension, and notes of white fruits and flowers. A beautiful signature of the viticultural renewal of Mâconnais.

VARIETAL

Chardonnay 100%

TERROIR

The soils are clay-limestone.

IN THE VINEYARD

Key stages include treatments and soil management, tailored to support the health and balance of the vines.

HARVEST

Not specified, assumed manual for quality wines.

WINEMAKING

Vinification takes place in temperature-controlled stainless steel vats.

AGEING

The wines are then aged in oak barrels used for up to 6 years, with 10 to 15% new barrels.

SERVING

Serving Temperature: 8 to 12°C

AGEING POTENTIAL

2 to 3 years

TASTING

This white wine displays a pale yellow robe with shimmering reflections. The nose reveals a seductive bouquet of white flowers such as hawthorn and acacia, complemented by notes of white-fleshed fruits like pear and green apple. On the palate, the attack is fresh and lively, with a beautiful minerality that highlights its terroir. Fresh fruit flavors are well-balanced by a subtle acidity, offering a harmonious texture and a persistent finish.

FOOD PAIRINGS

Pairs well with cheeses, fish, raw vegetable salads, and white meats.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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