



# CAVE DES GRANDS CRUS BLANCS

AOP Pouilly-Vinzelles

**DVP**

White

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## PRESENTATION

This historic cooperative in the Mâconnais brings together passionate growers united by a shared vision: to showcase the full richness and diversity of southern Burgundy's terroirs. The cave focuses primarily on Chardonnay, cultivated on classic limestone-clay soils that impart freshness and finesse. Through a commitment to sustainable farming and careful grape selection, the cave ensures consistent quality across its range. Vinification is mostly carried out in stainless steel to preserve fruit purity, while select cuvées are aged partially in oak barrels for added complexity. The wines reflect the cooperative's mission to offer honest, terroir-driven expressions of the Mâconnais bright and mineral Chardonnays with notes of white fruit and crisp citrus, designed to be both expressive and approachable.

## VARIETAL

Chardonnay 100%

## TERROIR

Located on the clay-limestone slopes of Vinzelles, just next to Pouilly-Fuissé, the vineyard benefits from east and southeast-facing exposures that promote optimal ripening. The subsoil, composed of Jurassic limestone, lends structure, finesse, and tension to the wines.

## IN THE VINEYARD

Sustainable and environmentally respectful viticulture. Controlled yields, natural soil management with no chemical herbicides. Each plot is carefully monitored to maintain the vine's natural balance.

## HARVEST

Grapes are harvested at full maturity, usually by hand or with carefully managed mechanical harvesters, to preserve the integrity of the fruit.

## WINEMAKING

Direct pressing followed by cold settling. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks to preserve the aromatic expression of Chardonnay.

## AGEING

Aged on fine lees for several months in stainless steel tanks, without oak contact, to retain the wine's freshness and purity. Typical ageing duration: 6 to 8 months.

## SERVING

Serving temperature: 12 to 14°C

## AGEING POTENTIAL

5 to 10 years

## TASTING

This Pouilly-Vinzelles charms with its perfect balance between richness and freshness. Its clear robe with golden highlights suggests vibrant aromatic intensity. On the nose, ripe white fruits (pear, peach) blend with fresh citrus and subtle floral nuances. The palate is smooth and round on entry, with a lively texture and a zesty, mineral finish. A precise, linear wine with a strong sense of terroir, showcasing the purity of Chardonnay.

## VISUAL APPEARANCE

Clear and luminous with golden reflections.

## AT NOSE

Ripe white fruit, fresh citrus, delicate floral notes.

## ON THE PALATE

Supple yet vibrant, with a broad texture, citrus zest, and mineral finish.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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## FOOD PAIRINGS

The balance of freshness, finesse, and roundness makes it a versatile match for a wide range of dishes:

Seafood: Warm oysters, mussels in white wine, seared scallops

Fish: Pike-perch with lemon butter, almond-crusted trout

Vegetarian cuisine: Zucchini gratin, herb risotto, vegetable sauté with Parmesan

White meats: Creamy veal blanquette, chicken in white sauce

Exotic cuisine: Mild fish curry, spring rolls, light Thai dishes

Cheeses: Fresh goat cheese, young Comté, semi-aged sheep's milk cheese

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