

# Burgundy, Cave des Grands Crus Blancs



## Burgundy, Cave des Grands Crus Blancs, Quintessence, AOP Pouilly-Vinzelles, Blanc

AOP Pouilly-Vinzelles, Bourgogne, France

Founded in 1929, the Cave des Grands Crus Blancs began as a union of winegrowers from two neighboring villages: Vinzelles and Loché.

By pooling their talents and know-how, these winegrowers were able to produce prestigious Burgundy and Beaujolais cuvées. It's only natural that this union should now include many other renowned winemakers from neighbouring villages.

### PRESENTATION

For over 90 years, the Cave des Grands Crus Blancs has been producing quality wines thanks to a commitment to enhancing the terroir, combining tradition and modernity.

We regularly invest in new growing and winemaking techniques that respect both the consumer and the environment.

### TERROIR

Clay and limestone soils

### WINEMAKING

Vinificate in stainless steel vat

### AGEING

Aged in oak barrels during 15 months.

### SERVING

12°C/54°F

### AGEING POTENTIAL

5 to 10 years

### TASTING

exuberant richness marked by candied fruit, vanilla and licorice. The aromatic persistence is exceptional.

### FOOD PAIRINGS

Roast chicken with morels, lamb curry, bouchée à la reine.

