



Domaine Michel GOUBARD et Fils

TECHNICAL NOTES

DOMAINE MICHEL GOUBARD ET FILS 2017 MONT-AVRIL BLANC

Michel Goubard's family has grown wine in the village of Saint-Désert since the 17th century, and his sons, Pierre-François and Vincent, proudly continue the tradition of quality at this venerated Côte Chalonnaise domaine situated on Mont-Avril.

VINEYARDS

Almost 80 acres of Chardonnay and Pinot Noir (with some small plantings of Aligoté), situated on the slopes of Mont-Avril in the Côte Chalonnaise.

APPELLATION

Burgundy.

COMPOSITION

100% Chardonnay.

VITICULTURE

Produced from vines averaging 20 years in age, planted in clay/limestone-based soils. Sustainably-grown.

VINIFICATION

3 weeks cuvaision, fermented and aged in traditional cement tanks. Underwent full malo-lactic conversion. Unoaked. Bottled young after 4 months in tank.

ALCOHOL

12.5%

TASTING NOTES

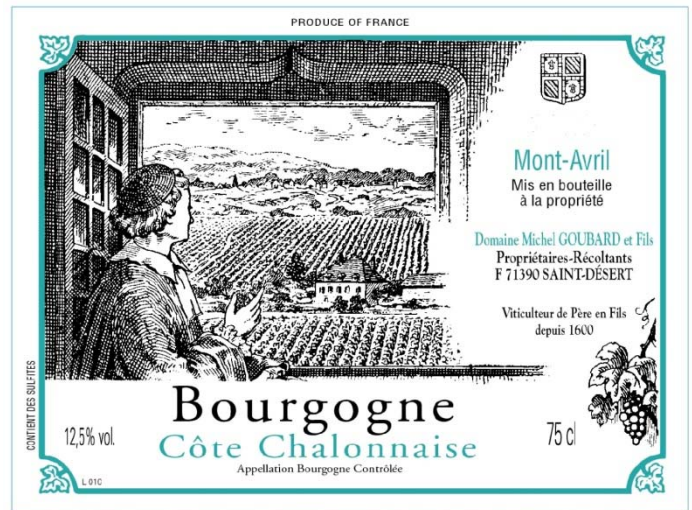
This well-balanced Chardonnay offers vibrant lemon, pear and white peach fruit with a touch of richness, and a long, fresh finish.

SERVE WITH

Great with poultry, white meats and fish, it can also stand up to rich dishes such as Zucchini Gratin and Butternut Squash Risotto.

ACCOLADES

90 pts, "It's beautiful little Côte Chalonnaise to drink in its youth." – JebDunnuck.com, 6/18 (2016).



UPC

bottle 097871000680



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