

DOMAINE GOURNIER

2019 - IGP CÉVENNES Domaine Gournier White



Located in the South of France, in Languedoc, the Domain benefits from an excellent exposure to the Mediterranean sun and also from the freshness of the Cevennes mountains. Maurice Barouin and David Helou are taking care of 445 acres of vines located on 14 different villages. 124 acres are already organic. In 1959, Maurice's father bought Domaine de Gournier. At that time, there were more fruit trees than vines. At the beginning of the 80's, Maurice took over the Domaine and decided to focus on the vineyard. In 1983, he left the co-op for good and created his own cellar.



Chardonnay
Sauvignon Blanc
Grenache Blanc
Roussanne
Viognier
Rolle



48°F
9°C



2021



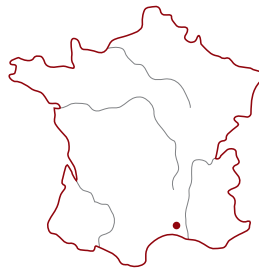
35 yo



Sustainable



65 hl/ha



VINEYARD : 11 hectares, 5000 feet/hectare in average

LOCATION : In the triangle made by the main historical towns of the region (Nîmes 20kms, Uzès 20kms, Alés 20kms), the vineyard is planted alongside the Gard river bed

SOIL : Clay and limestone gravel of the Gard River bed

EXPOSURE : South and west facing

TERROIR

WINEMAKING

HARVEST : Machine harvest at night

VINIFICATION : The bunches are destemmed, the entire berries are cold macerated in the pneumatic press. After more than 24 hours of settling at low temperature the first racking is made by gravity.

FERMENTATION : Fermentation in thermo-regulated tank below 19°C

MATURATION : 4 months on fine lees in stainless steel tank

TASTING NOTES



Golden pale



Elder flower & grapefruit aromas



Fresh, citrusy, hint of mango and white peach flavour

FOOD PAIRING

Sashimi

Toasted goat cheese

Roasted asparagus salad