DOMAINE GAILLARD

Davayé

POUILLY-FUISSÉ 1ER CRU
"LES CRAYS"

VINE

Plot :

Vines are located on steep hillsides ont he slopes of the Vergisson rock.
The surface is covered with limestone rock.
Southern exposure

Soil :

Clay-limestone and pebbly soil.

In the vineyard :

All work is carried out by hand, as the steep slopes make it impossible to use a tractor.

Grape variety: Chardonnay 100%.
Vineyard area: 0.57 ha
Average age of vines: 40 years

VINIFICATION & AGEING

Winemaking :

Gentle pressing with a pneumatic press. Static settling for 12-48 hours at 15°C. Vinification without sulfur.
Alcoholic fermentation at 18°C - indigenous yeast followed by malolactic fermentation.

Ageing :

Aged 85% in vats and 15% in new oak barrels.

Yield: 50 hL/ha
Production volume: 1900
Alcohol content: 13% vol.

TASTING & SERVING

Tasting notes :

Luscious and generous, with spicy, and vanilla notes. The minerality is already present.
Bouche : Fine palate, opening onto a generous mid-palate with mineral tension as a guiding principle.
Potentiel de garde : 5 to 10 years

Food and wine pairing :

Shellfish, lobster, creamed chicken, foie gras...

Classic food & wine pairing :

Seafood, Shellfish, Fish, White meats, Poultry.

www.domainegaillard.com

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GRANDS VINS DE BOURGOGNE

ABOUT US

Our work as winemakers involves a great deal of manual labor, especially on our plots where the slope
where the slope makes it impossible to use any mechanical equipment.

Almost all harvesting is done by hand, to take care of the grapes from one end of the process to the other.

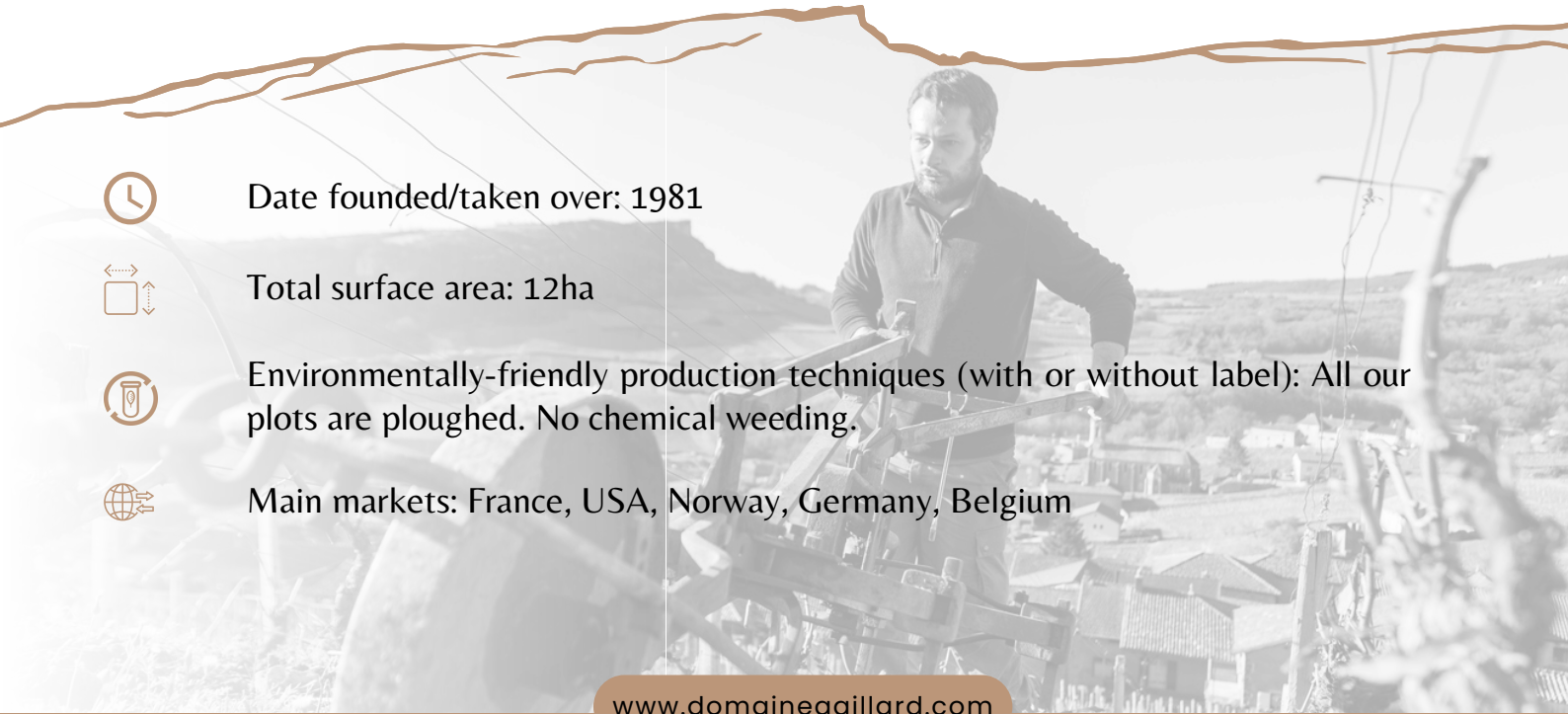
To respect both the environment and the wine, we practice sustainable viticulture.

We maintain grassed plots and are moving towards a moderate use of inputs. Ploughing, digging, harvesting, pruning... we work in our vines every day.

Looking after them remains our essential task.

SPECIFICATIONS

Contains sulfites - Does not contain eggs or egg products - Does not contain milk or milk products



Date founded/taken over: 1981

Total surface area: 12ha

Environmentally-friendly production techniques (with or without label): All our plots are ploughed. No chemical weeding.

Main markets: France, USA, Norway, Germany, Belgium

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