
CYRIL GAUTHERON 'FRISSONS' BOURGOGNE CHARDONNAY

2017 'FRISSONS'

It all started in 2016, year of the 'Grand Frisson' (big shiver) felt in Chablis vineyards and Cyril Gautheron's heart. Spring frost destroyed the major part of the Domain's crop. That is when Cyril decided to fight back and create this new cuvée. The power of the selected Chardonnay grapes lifted his mood and gave birth to this bottle: 'Frissons'.

"The climatic events of the 2016 spring have cut the harvest, which will undoubtedly be among the smallest of the last twenty years, but fortunately it has not prevented the development of wines that meet the expectations of lovers of Burgundy" the Bureau Interprofessionnel des Vins de Bourgogne (BIVB – syndicate of Burgundy wines) summarised in a statement. Domaine Cyril Gautheron suffered a 70% loss of its crop in 2016, something not seen in the past 7 generations! After a strong frost at the end of April, the hail then hit a part of the vineyard, before a dry summer settled. The vineyard presents two opposite situations: very little or no harvest on the frozen or pitted plots; on the other hand, good yields on sectors saved" says the BIVB.

"The vine took advantage of the summer to thrive back, displaying a luxuriant vegetation that opened up great prospects for the 2017 vintage".



TECHNICAL INFORMATION

Grape varietal: Chardonnay

Vine age: average of 20 years

Region: Burgundy, France

Geological substrata: clay-limestone

Production methods: pressing and settling vat

Winemaking methods: traditional in thermo regulated stainless steel vats

Ageing method: short ageing on fine lees in stainless steel tanks

Potential: 5 years

TASTING NOTES

Eye: pale white gold, shiny and clear.

Nose: fresh notes of citrus and white flowers, finishing on a lively smell of lime.

Palate: mineral and lively. Harmonious blend of citrus, lemon and menthol.

Food Pairing: starter, 'aperitif', cold cuts, seafood, fried fish, asparagus pudding, summer salads, fresh goat cheeses, and by itself!

Serving Temperature: 6° to 8° as an aperitif, around 10° with a meal.