

GRAFT
WINE COMPANY

BOURGOGNE CHARDONNAY / DOMAINE MATHIAS /
2019 / BURGUNDY / FRANCE

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PRODUCER

Domaine Mathias is an exciting seventh-generation Burgundy producer in Pouilly-Fuissé, started by Antoine Charvet in 1894, certified organic and farming biodynamically. Gilles Mathias matches the techniques of their ancestors with modern research to create clean, pure wines with a nod to the fulsome regional Maconnais style.



VITICULTURE + VINIFICATION

The vines are located in the south of Burgundy near the Pouilly-Fuissé vineyard. Clay-limestone soil. East exposure. The berries are directly pressed, without having been destemmed. The juice will then be placed in vats, where it will carry out its alcoholic fermentation followed by a second fermentation, called malolactic. Pas de So2 à la vinification. Levurage à la vigne pour bio-protection. Fermentation en cuves thermorégulées. Levures saccharomyces. La fermentation malolactique est naturelle. Pas de SO2

TASTING NOTE

Its liveliness ranks it as an aperitif. Its broad and persistent aromatic register makes it an ideal companion with fish and seafood. Its natural strength imposes it with many varieties of cheeses. (Brie, Vacherin, Saint-Nectaire, Mont-d'Or, Comté, Beaufort).

FACTS + STATS

WINEMAKER	GILLES MATHIAS
VARIETIES	100% CHARDONNAY
APPELLATION	BURGUNDY
CLOSURE	NATURAL CORK
ALCOHOL	13%
SUGAR	2.28 G/L
TOTAL ACIDITY	3.35 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	113 MG/L
CASE SIZE	6

