

# Gosmard de Pizeys



Vin de France

Surface area: 0.01 hectare - 800 bottles every 3 years

Grape variety - average vine age: 100 % Chardonnay - 60 years old

Planting density: 10 000 vines/ha

Average yield: 40 hl/ha - 0.4 l/vine

Aspect and soil: South-southeast - alluvium-sand soil

Pressing: direct, pneumatic press

Maturing: 48 months in new barrels

Hommage to Gosmard, Lord of Pizeys, + 1030 A.D.

Hail to you, Gosmard, who, a thousand years since, here planted Chardonnay vines.

May this elixir of selected noble berries laud the first of the Pizeys. On the terroirs where it has its origins, a subtle balance, white Gamay steps into the light.

Of the most refined appetizers and mouth-watering starters, it is the faithful squire.

Of blue veined cheeses, it will highlight the curves.

To delicate desserts, it will be a servant.

A thousand years of skills and know-how were not wasted for this cuvée to come into existence.

And in the mouths of the enlightened wine-lover, it will help while away many a pleasant hour.

[www.vins-chateaupizay.com](http://www.vins-chateaupizay.com)

