

# Gilbert & Gaillard



## WINE GUIDE 2013

FRANCE - UNITED STATES  
ITALY - SPAIN - PORTUGAL

### 90/100 Pierre-Marie Chermette

■ Poncié 2011: Garnet-red. Focused, expressive nose with floral and fruity accents layered over crunchy spice aromatics. The palate shows seductive fullness and a refined texture framed by freshness. More of the same focused, lingering fragrances. A very pure, fruit-driven wine. A successful effort. Price: ○○

#### Gamay

*Wine and food pairing:*

*Veal cutlets with girolle mushrooms*

*Temperature of service: 14° C*

*Optimal tasting: 2012-2014*

*In Saint-Vérand-le-Vissoux, the family's historical birthplace, Domaine du Vissoux comprises a large expanse of unbroken vineyards with a wonderful south-west aspect. Unlike most soils in southern Beaujolais which are clay-limestone, the soil here is granite and this gives the wines greater structure. The wines are matured in the beautiful vaulted cellar with large oak tuns which was built by Pierre-Marie Chermette's great-grandfather and has been lovingly preserved.*

*Integrated pest management is the norm here, thereby protecting the fragile Gamay variety. Soil management is mechanical wherever possible, elsewhere grass cover is used. The wine making process favours very low intervention: no chemical yeasts are used, when used, chaptalisation is kept to a minimum as is sulphur dioxide.*

