

**DAVID HEMMERLÉ**  
**White wine****Appellation :** Vin de France**Blend:** Chardonnay (70 %) - Sauvignon blanc (30 %)**ABV.:** 13 %**Soil/Vineyards:** Clay-limestone slopes, clay-loam soil.  
5000 vines per hectare. High trellising in Guyot and Royat pruning.**Winemaking:** Mechanical harvesting at night to preserve the aromatic potential.  
Cooling after soft destemming and crushing. Gentle pressing.  
Temperature controlled fermentation.  
Aged on fine lees and limited addition of sulphites.**Color :** The color is light yellow with brilliant reflections.**Nose:** The nose is very expressive and develops aromas of elderflower and vine peach.**Palate:** The attack is lively and fresh, followed by a mid-palate with mango aromas. A nice persistent and refreshing finish with a tangy note.**Preservation:** Up to 3 years**Food pairing:** A real delight and recommended by Chef David Hemmerlé to accompany your fish and shellfish or his recipe Signature "Crudo de Noix de St Jacques".**A wine collection created by David HEMMERLÉ – Cuvée Gourmet!**

David Hemmerlé is the head Chef of Grand Cru, a wine minded restaurant in the heart of Moscow which was awarded one Michelin star in October 2021. David Hemmerlé has been head Chef at a number of top fine dining establishments in Moscow, Dubai and Paris, and is the first French Chef to be awarded a Michelin star in Russia.

David is a global ambassador for French "art de vivre" and brings the flair and refinement of his homeland's cuisine to Moscow, cooking with creativity, complex techniques and the finest local ingredients.