

BOURGOGNE BLANC

VINTAGE 2018

Our Domaine is a family estate , that was created in 1914 by Louis Chenu. Another Louis, much younger did run the domaine until 2003 .Since then his 2 daughters Juliette et Caroline are now in charge. 2018 vintage is excellent in Burgundy and made very pleasant white wines .It has been a very warm vintage , as a consequence the minerality is slightly lower , but enough to sustain a very rich and expressive wine , well balanced .

2018 Vintage :

Our White Bourgogne Chardonnay is produced in a single vineyard called « Les Bruchots ». This 35 years old vineyard , is quite high in altitude , composed of clay, limestone and pebbles

In 2018, the weather conditions were optimal, very hot and sunny , the grapes were consequently super mature and clean . We did harvest this small vineyard on the 9th of September with a small group of friends and neighbours .

Yields : 35 hl/ha.

Culture et vinification :

This vine has been turned into organic farming in 2012 , we harvest manually and use indigenous yeasts . This confidential cuvée has been aged in oak barrels from tonnellerie Damy in Meursault, but no new oak .We wish to preserve the fruity and fresh character of this wine. Once the grapes have been pressed, we put the must directly into barrels,so that the 2 fermentations, alcoholic and malolactic occur in French oak barrels .The wine is then filtered and bottled after 10 months ageing .

Dégustation :

Beautiful yellow pale colour, . Flavors of peach scents, with citrus nuances . There is fine volume to the more concentrated middle weight flavors that possess an appealing texture, before culminating in a clean, dry and well delineated finale . Lovely and this should drink well almost immediately . Drink now to 2025