

Bourgogne Chardonnay 2016

Chablis, Burgundy, France



PRODUCER

The family behind Les Hauts de Milly, Didier Defaix and H  l  ne Jaeger-Defaix, own vineyards in both Chablis and Rully through marriage, along with vineyards in the C  te d'Auxerre just south of Chablis. All the vineyards are farmed organically, and some are in the process of going through a three year conversion period before being officially certified. The winery and cellar is located in the small village of Milly, on the left bank of the Serein, where all of the grapes are brought for vinification so Didier and H  l  ne can keep a watchful eye over the quality and ageing of the wine.

VINEYARDS

The grapes for the Bourgogne Blanc come from vineyards in the C  te d'Auxerre, 15 kilometres south of Chablis. This gives a fresher, racier style of wine than Bourgogne Chardonnay from regions located further south in the C  te d'Or.

VINTAGE

2016 was one of the most complicated and challenging harvests for producers across Burgundy. Severe spring frost in April resulted in some producers losing 50% of their crop overnight. Hail and heavy rains followed in May, creating serious mildew problems. Luckily, consistently warm and sunny days during July and August afforded the remaining grapes the best conditions for ripening before harvest in September. The silver lining for the 2016 vintage is that the wines, even though they are limited in quantity, are truly excellent in quality. Leaner than the 2015s, they are characterised by crisp acidity and beautifully concentrated fruit.

VINIFICATION

The grapes were harvested by hand. On arrival at the winery, they were gently pressed in order to retain the delicate aromatics. Fermentation took place in temperature controlled, stainless-steel tanks using natural yeasts. The wine went through 100% malolactic fermentation before it was aged for 10 months on fine lees in tank before bottling.

TASTING NOTES

The Bourgogne Chardonnay has aromas of cut limes and grapefruit. These concentrated flavours of citrus fruit are well-balanced with bracing acidity on the palate.

Grape Varieties	100% Chardonnay
Winemaker	Didier Defaix
Closure	Agglomerated Cork
ABV	12.5%
Acidity	6g/L
Wine pH	3.35
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Practising Organic, Vegan