

Domaine Jean-Noël Gagnard,
Bourgogne Hautes Côtes de Beaune `Sous Eguisons` 2020
Hautes Côtes de Beaune, Burgundy, France



Grape Varieties	100% Chardonnay
Winemaker	Caroline Lestimé
Closure	Stelvin Lux
ABV	12.5%
Bottle Sizes	75cl
Notes	Certified Organic, Practising Biodynamic

PRODUCER

This famous domaine has been run by Caroline Lestimé, Jean-Noël's daughter, since 1989. Its 12.5 hectares of outstanding vineyards have been certified organic since 2014, and are now run biodynamically, though are not yet certified as such. Most of the estate's vineyards are in the heart of Chassagne, with one vineyard in the Hautes Côtes de Beaune, which looks down on St. Aubin and was planted in 2015. The wines are, in the best sense of the phrase, 'low intervention' wines, with each expressing the character of its site.

VINEYARDS

The name "Sous Eguison" refers to a cliff that overlooks the vineyard. This cliff protects the vines from northerly winds – a considerable advantage given the vineyard's altitude where the climate is less propitious and spring frosts are much harsher. The shelter provided by the cliff also allows for a longer growing season that helps the grapes to fully ripen. The vineyard is located in the commune of La Rochepot on an embankment that overlooks and borders the western part of the Saint-Aubin appellation, with a south-easterly aspect. Soils consist of limestone colluvial deposits that lend an elegant minerality to the wine. The vines are on average 18 years old and are trained low using the Guyot system, planted at a density of 10,000 per hectare.

VINTAGE

2020 in Burgundy was characterised by hot and dry conditions. Following a mild spring, temperatures remained consistently warm throughout summer, which resulted in minimal disease risk in the vineyards. By harvest the berries were of superb quality, displaying intense aromatic and flavour intensity.

VINIFICATION

The grapes were hand picked and immediately brought to the winery to be sorted and delicately pressed using a pneumatic winepress. The must was kept in vats for 24 to 48 hours for static settling. After this initial natural clarification, it was transferred to a combination of oak barrels and stainless-steel tanks to undergo fermentation and malolactic conversion at a controlled temperature of 18° C, using indigenous yeasts. The wine was then racked to both stainless-steel tanks and 228 litre oak barrels from the Tronçais and Allier forests, a third of which were new, to age for 12 to 15 months. Finally, it was lightly filtered before being bottled under screwcap at the Domaine.

TASTING NOTES

From vines located above Saint-Aubin, `Sous Eguisons` displays a lively citrus character with notes of bright grapefruit and lemon. Poised on the palate with a slight creaminess, balanced by pithy citrus acidity and a long mineral finish.