

Domaine Borgeot,
Chassagne-Montrachet `Vieilles Vignes` 2020
Côte de Beaune, Burgundy, France



Grape Varieties	100% Chardonnay
Winemaker	Laurent Borgeot
Closure	Natural Cork
ABV	13%

PRODUCER

Domaine Borgeot is situated in the village of Rémigny in the Côte de Beaune. It was created in 1903 and is now run by fourth generation brothers Laurent and Pascal Borgeot. Their 23 hectares are in the villages of Bouzeron, Santenay, Chassagne-Montrachet and Puligny-Montrachet. The magic of Domaine Borgeot lies in the two people who make these charming wines. Pascal is calm, measured and brings an element of control over Laurent, who cannot sit still for one minute. As the saying goes in Burgundy, if you look at the person behind the wines, you will get an idea of the style of wine in your glass. Domaine Borgeot wines exhibit the calm restraint of Pascal balanced with the exuberance and liveliness of Laurent.

VINEYARDS

All fruit is sourced from vineyards within the family Domaine, located in the village of Rémigny in the Côte d'Or. The total area under vine is 23 hectares spread across the villages of Bouzeron, Santenay, Chassagne-Montrachet and Puligny-Montrachet. The two vineyards, Les Grandes Terres and Champ Morgeot, sit at an altitude of 300 metres and the soils are deep clay. Although there are not many stones, it drains really well due to its altitude. In the vineyard, brothers Pascal and Laurent adopt an approach of 'lutte raisonnée', meaning that they will do everything in their power to avoid the use of pesticides.

VINTAGE

2020 was a good, disease-free vintage, with warm and dry weather throughout late spring and summer. Harvest was slightly early, due to the favourable conditions in August, and the Chardonnay was picked at optimal ripeness. The 2020s are close in style to 2019, with excellent balance, very good texture and structure.

VINIFICATION

Grapes were all harvested by hand and underwent sorting to ensure that only the finest fruit made it into the final wine. Throughout the vinification process, the brothers employed a combination of both traditional Burgundian techniques and modern winemaking practices, with an emphasis on temperature control. 100% of the fruit was destemmed and the grapes were chilled for before fermentation. Fermentation took place in open vats for 18 days with daily pumping over. Following this, the wine was transferred to French oak for 11 months of ageing. 20% of the barrels were new, 30% were one to five-year-old and the remaining wine was aged in stainless steel tanks.

TASTING NOTES

The Vieilles Vignes has huge complexity on the nose, with citrus, herbs and a dusty mineral note. On the palate, good acidity balances the richness of the body, and there is a touch of zest on the long and smooth finish.