

Domaine Desvignes,
Givry Blanc `En Chenèves` 2020
Bourgogne, Burgundy, France



Grape Varieties	90% Chardonnay 10% Pinot Blanc/Pinot Bianco
Winemaker	Eric Desvignes
Closure	Diam
ABV	13%
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

Based in Givry, Domaine Desvignes was established in 1870 and has cellars dating back to the 17th century. Gautier Desvignes is the 5th generation at the helm and represents a new generation of Givry winemakers. Before taking over from his father, he travelled extensively and has winemaking experience in the new world. Gautier has proven that by investing energy into the vineyard, replanting with lower-yielding clones, avoiding chemicals and adapting vinification to best express the grape variety and site, Givry can produce precise, elegant wines rather than the 'rustic' and tannic style it was previously known for.

VINEYARDS

Grapes for the Givry Villages Blanc `En Chenèves` are sourced from a north-east facing vineyard which was historically classified as 'cool climate' but now, due to global warming, is delivering complex and balanced wines. Soils are comprised of clay limestone soils that provide essential nutrients to the vines and the vineyard is sustainably farmed.

VINTAGE

Another warmer-than-average vintage in Burgundy, 2020 commenced with a mild winter and similarly mild spring which brought about an early budburst. A warm summer with steady winds enabled the fruit to remain in pristine condition during veraison, however the lack of rainfall caused some of the parcels to suffer from heat stress and resulted in some sunburn on the bunches. 2020 has produced wines that display deep colour and concentration, kept in check by aromatic complexity and good levels of acidity.

VINIFICATION

As with all of Domaine Desvignes' wines, vinification took place with minimum intervention. The grapes were gently pressed and settled, then transferred to 228l French oak barrels to begin a slow fermentation to give the wine gentle, integrated oak characters. Once fermentation was complete, the wine was aged on lees for 12 months in oak barrels, none of which were new, with a tiny amount of bâtonnage. The final blend was then lightly filtered, without fining, and bottled.

TASTING NOTES

This wine displays fresh lemon and citrus aromas with floral notes and hints of marshmallow. The palate is elegant, with subtle saline characters that linger on the finish.