

Domaine Desvignes,
Givry Blanc 1er Cru `Les Grandes Vignes` 2020
Bourgogne, Burgundy, France



Grape Varieties	100% Chardonnay
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 fifth generation of his family to run the domaine, having taken over in 2016. He represents a new generation of winemakers in Burgundy, who have honed their craft in other regions and countries, bringing new ideas and a focus on sustainability to their family domaines. Having previously worked in Oregon, Gautier is now establishing Domaine Desvignes as one of the leading producers in Givry. To quote William Kelley of Wine Advocate "the young Gautier Desvignes continues his rapid ascent at this 11-hectare Givry estate... Elegant, sumptuous reds and bright, chiselled whites are the order of the day".

VINEYARDS

The `Grandes Vignes` vineyard was planted in 1994. Soils here comprise of rich limestone clays soils and the vineyard benefits from a south-easterly facing aspect. The location, soils and exposure result in richly flavoured wines with great elegance and freshness.

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 for begin a slow fermentation to give the wine gentle, integrated oak characters. Once fermentation was complete, the wine as aged on lees for 12 months in oak barrels, 20% of which were new, with a tiny amount of bâtonnage. The final blend was then lightly filtered, without fining, and bottled.

TASTING NOTES

A vibrant yellow gold in colour, this wine displays a beautiful floral freshness. The palate has tension and complexity and the finish is aromatic, with notes of white flowers supported by gentle spicy hints from oak ageing.