

Domaine Borgeot,
Santenay Blanc `Clos de la Combe Dessus` 2020
Bourgogne, Burgundy, France



Grape Varieties	100% Chardonnay
Winemaker	Laurent and Pascal Borgeot
ABV	13%
Bottle Sizes	75cl

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

Lieu-dit 'Clos de la Combe Dessus' is a prime vineyard site located near the border with Chassagne-Montrachet and just above prime Santenay 1er Cru 'Beauregard'. As the name suggests, the vineyard benefits from both cooling air descending from the combe (dry valley) which divides the slope and from the cooling influence of the Bois Dessus forest at the top of the slope. Soils are composed predominantly of Oxfordian limestone, lending a marked minerality to the wines.

VINTAGE

The 2020 vintage began with a relatively mild winter, with one incidence of frost in February. Sunny weather arrived in mid-March, along with the imposition of France's first Covid-19 lockdown. Warm and sunny conditions continued throughout the summer, accompanied by low levels of rainfall that put slight stress on some parcels of vines. The harvest began on 20th August, producing white wines of generous mid-palate volume and texture, underlined by a lovely freshness.

VINIFICATION

Upon arrival at the Domaine Borgeot winery, the Chardonnay grapes are gently pressed and the must left to settle before being racked into stainless-steel tanks for fermentation. Following fermentation, the villages wines are aged for around 12 months in French oak, around 25% new.

TASTING NOTES

Pale lemon in colour. On the nose, aromas of ripe citrus and stone fruits leap out of the glass and are married with subtle toasty notes. on the palate a refreshing acidity drives the flavours onto the lingering mineral finish.