

Domaine Chevrot,
Maranges Blanc 2019
Bourgogne, Burgundy, France



Grape Varieties	100% Chardonnay
Winemaker	Pablo and Vincent Chevrot
Closure	Natural Cork
ABV	13.5%
Residual Sugar	1.3g/L
Acidity	5.8g/L
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Practising Biodynamic

PRODUCER

Pablo and Vincent took over from their parents in 2007 after gaining experience in Bordeaux and Central Otago. They farm the 19-hectare estate organically and have introduced horse-drawn ploughing and larger barrels to refine the style of the wines, which has helped raise the domaine's profile.

Situated just 10 kilometres from Puligny and Chassagne-Montrachet, at the southern end of the Côte de Beaune, Maranges is gaining attention for the quality and affordability of its wines. The village is in the Saône-et-Loire department, something you notice as the vegetation and houses change as you drive towards the village. Domaine Chevrot is nestled in the heart of the appellation and is widely viewed as one of the leading producers.

VINEYARDS

The rare whites in the Maranges appellation, Chardonnay vines are grown on a beautiful south-facing terrace of limestone and granite gravel, on slopes with a 25% gradient. Soils here are deep but poor in nutrients. The vineyard's proximity to the river Cozanne means it benefits from a broad diurnal range, resulting in grapes that reach ideal levels on phenolic ripeness while retaining a good level of acidity. All of the domaine's vineyards are organically farmed without the use of fertilisers. Its two draft horses, Valentine and Hotesse, help work the land to control unwanted vegetation and are considered to be integral members of the Chevrot team.

VINTAGE

After a mild winter, the domaine encountered rare frosts on 5th April and again on 15th, when budbreak had already commenced. Despite the utmost efforts to increase temperatures on the lower slopes using candles and smoke, some of the Chardonnay grapes were lost to frost damage. However, the frost and associated moisture did manage to replenish water reserves in the soils in preparation for the hot summer that followed, which peaked at 42.9 °C towards the end of July and prompted the need for careful vineyard management to protect the grapes. By harvest, they had reached the perfect levels of phenolic ripeness and, although yields were reduced, the remaining fruit was in pristine condition and of the highest quality.

VINIFICATION

The grapes were harvested early in the morning to preserve the varietal's fresh fruit characters and transported immediately to the winery. A light treading took place prior to a gentle pressing to extract only the best juice. The juice was settled for a period and then fermented in stainless-steel tanks, with indigenous yeasts, at temperatures between 15°C and 23°C for around 1 month, with malolactic fermentation allowed. The wine was then aged for a total of 15 months, 12 months in French oak (15% of which was new) and the remaining 3 months in stainless steel, before being bottled and released.

TASTING NOTES

This Maranges offers aromas of white and yellow peaches, enhanced by notes of bergamot tea. The refreshing palate boasts ripe yellow fruit flavours and is deliciously textured, with a lifted mineral finish.