

Domaine Chevrot,
Santenay Blanc 1er Cru `Clos Rousseau` 2019
Bourgogne, Burgundy, France



Grape Varieties	100% Chardonnay
Winemaker	Pablo and Vincent Chevrot
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.4g/L
Acidity	5.8g/L
Wine pH	3.12
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

Pablo and Vincent Chevrot own 19 hectares of vineyard spread over Cheilly-lès Maranges, Dezize-lès Marange, Santenay and Savigny les Beaune. 1er Cru `Clos Rousseau` is located on the Maranges side of Santenay, the vines grow mid-slope with a south-east facing aspect, surrounded by walls and murgers created from mounds of stones removed by the family ancestors to make the land more arable. Soils are comprised of clay silt on Bajocian limestone that provide the vines with vital nutrients and lend an elegance to the wines. 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 avoid soil compaction 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 freshness and aromatics 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 (20% of which was new) and the remaining 3 months in stainless steel, before being bottled and released.

TASTING NOTES

A classic expression of Santenay blanc, this wine boasts intense notes of verbena, elderberry, lemon confit and bell pepper. The complex palate is beautifully rounded and honeyed but kept in balance by crisp acidity and a delicately saline finish.