

Domaine Borgeot,  
**Bourgogne Blanc Côte d'Or 2020**  
Bourgogne, Burgundy, France



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Laurent Borgeot</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>0.3g/L</b>
Acidity	<b>6.1g/L</b>
Bottle Sizes	<b>75cl</b>

### 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

The fruit for the Domaine Borgeot Bourgogne Blanc is sourced from three parcels: two of which are in Chassagne, the third of which is in Puligny. In the vineyards, brothers Pascal and Laurent adopt an approach of 'lutte raisonnée', meaning that they will do everything in their power to adhere to the principles of organic farming and avoid the use of pesticides.

### VINTAGE

2020 was a good, disease-free vintage, with warm and dry weather throughout late spring and summer. Harvest was slightly early, due to favourable conditions in August, and the Chardonnay was picked at optimal ripeness. The 2020s are close in style to 2019, with excellent balance, very good texture and structure.

### VINIFICATION

Grapes were all harvested by hand and underwent sorting to ensure that only the finest of fruit made it into the final wine. Throughout the vinification process, the brothers employed a combination of both traditional Burgundian techniques and modern winemaking practices with an emphasis on temperature control. 65% aged in barrels, including 20% new oak, to give additional weight and texture.

### TASTING NOTES

A seriously concentrated Bourgogne Blanc brimming with aromas of ripe lemon, stone fruit and a perfectly integrated toastiness from the oak. On the palate a bright acidity perfectly balances the intense flavours of citrus, stone fruit and toasted nuts and there is a subtle minerality on the lingering finish.