

Jane Eyre,  
**Santenay Blanc 2021**  
Bourgogne, Burgundy, France

*Jane Eyre*



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Jane Eyre</b>
Closure	<b>Natural Cork</b>
ABV	<b>12%</b>
Bottle Sizes	<b>75cl</b>

### PRODUCER

Jane Eyre is originally from Melbourne. In 1998, she was working as a hairdresser when she asked a customer, who happened to be the wife of wine writer Jeremy Oliver, if she knew of any wineries where she could do work experience. The Olivers recommended Burgundy, which has since been an inextricable part of Jane's life. She went on to gain experience working with Cullen in the Margaret River, Felton Road and Ata Rangi in New Zealand and Ernie Loosen in the Mosel. Based in Burgundy since 2004, she has successfully established her 'micro-négociant' business at a small winery in Cisse. Jane was named 'Négociant of the Year' in the Revue des Vins de France 2021, a true testament to Jane's talent and determination, she is the first woman to be awarded the title.

### VINEYARDS

Jane works with a vineyard parcel on the western side of Santenay near Maranges. The vineyard is at the top of the slope, around 400 metres above sea level. Soils are very stony, with a high limestone content, this combined with the cooler site climate here produces very mineral, fresh Chardonnay.

### VINTAGE

2021 was a challenging vintage for winegrowers and producers in Burgundy. There were historically low yields due to catastrophic spring frost and hail, compounded by a cold, wet growing season. It is a return to a more classic vintage marked by bright acidity and freshness thanks to the cooler temperatures and resulting slower ripening, which allowed for full flavour development.

### VINIFICATION

Upon arrival at Jane's winery in Cisse, the Chardonnay was gently whole bunch pressed and left to settle. The must was then racked off the sediments and transferred to French oak barrels for fermentation. Following fermentation the wine was aged for 12 months in French oak (2 x 500-litre barrels, and 3 x 228-litre barrels, one of which was new, so 14% new oak). The wine was racked once during this period and bottled in December 2022.

### TASTING NOTES

Pale lemon in colour. This wine is very expressive on the nose, with aromas of ripe lemon married with a subtle toastiness. On the palate, the wine is rich and textured and kept in balance by a linear acidity which carries the bright citrus flavours onto the mineral finish.