

Domaine Chevrot,  
**Maranges Blanc 2020**  
Bourgogne, Burgundy, France



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Pablo and Vincent Chevrot</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Bottle Sizes	<b>75cl, 150cl</b>
Notes	<b>Certified Organic, Sustainable</b>

## 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 Chardonnay vines for the Domaine Chevrot Maranges Blanc 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. Two draft horses, Valentine and Hotesse, help work the land to control unwanted vegetation and avid soil compaction are considered to be integral members of the Chevrot team.

## VINTAGE

The 2020 vintage in Burgundy was characterised by hot and dry conditions. The 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, this put some stress on certain 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

The grapes were harvested early in the morning to preserve freshness and aromatics and transported immediately to the winery. A gentle pressing took place to extract only the best juice and this was left for 1 day to settle before being racked off the sediments and transferred to stainless-steel tanks for fermentation. Fermentation took place with indigenous yeasts, at temperatures between 15°C and 23°C and lasted for around 1 month. Following fermentation, the wine went through full malolactic fermentation and was aged for a total of 15 months: 12 months in French oak (15% new, a combination of larger foudres and 228-litre fûts), the blend was then assembled and left to marry for 3 months in stainless steel before bottling.

## TASTING NOTES

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