

Domaine Chevrot,
Santenay Blanc 1er Cru `Clos Rousseau` 2020
Bourgogne, Burgundy, France



Grape Varieties	100% Chardonnay
Winemaker	Pablo and Vincent Chevrot
Closure	Natural Cork
ABV	13%
Acidity	6.18g/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

Pablo and Vincent Chevrot own 19 hectares of vineyard spread over Cheilly-lès Maranges, Dezize-lès Marange, Santenay and Savigny les Beaune. The `Clos Rousseau` 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 are considered to be integral members of the Chevrot team.

VINTAGE

The 2020 vintage is considered the hottest on records since the start of the 21st century. The season began with above season temperatures, however rain spells in March helped to replenish soil water reserves. Bud break and flowering started earlier than usual and the summer months continued to be warm, culminating with an heatwave in the second week of August. Apart from a small amount of rain across the broader Burgundy region, draught conditions prevailed during and the hours of sunshine were 25% above average. All these weather conditions led to exceptionally low yields, anywhere between 20% and 40% lower than expected. However, tartaric acid was concentrated and this acidity helped to retain freshness in the wines even if malic acids levels were low.

VINIFICATION

The whole bunches for this Chardonnay 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 with native yeasts in oak barrels at temperatures between 15°C and 23°C for around 1 month, with full malolactic fermentation allowed. The wine was then aged for a total of 18 months, 12 months in French oak (20% of which was new) and the remaining 6 months in stainless steel, before being filtered and bottled before release.

TASTING NOTES

A classic expression of Santenay, 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.