

Domaine du Château Philippe le Hardi,
Bourgogne Côte d'Or `Pressonnier` 2021
Bourgogne, Burgundy, France



The Domaine du Château



Grape Varieties	100% Pinot Noir
Winemaker	François Des Moutis
Closure	Natural Cork
ABV	13%
Acidity	6.6g/L
Wine pH	3.32
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

Domaine du Château Philippe le Hardi (formerly Château de Santenay) was once the majestic stately home of the first Duke of Burgundy. Philippe le Hardi received his duchy from his father, the King of France, and became famous for banning the cultivation of Gamay in the Côte d'Or, saying in his edict of 1395 that only Pinot Noir could be used in the production of red wines from the already fabled slopes. The magnificent Château has a flamboyant multi-coloured tiled roof 'en tuile vernissée de Bourgogne'. Despite the property's long history, it fell on hard times until it was taken over by French bank Crédit Agricole in 2010. The current owners have invested heavily in the estate over the past decade, building a new cuverie in 2014 and bringing in talented winemaker François des Moutis as Chef de Cave. François is focused on revealing the quality of the domaine's single-vineyard sites through sensitive winemaking.

VINEYARDS

Located in the commune of Gevrey-Chambertin, the soils of this plot are rich in red clay with a marked presence of limestone. This composition gives the wine great power and depth. The estate is resolutely committed to a path that respects the environment through a code of good practice. The estate has been certified Terra Vitis since 2004 and HVE (High Environmental Value). Tillage by ploughing, permanent grassing and the elimination of herbicides ensure an active biological life for the soil.

VINTAGE

The 2021 vintage was marked by significant challenges, beginning with April frost that severely reduced yields, followed by persistent rain and cooler temperatures throughout the growing season. A crucial respite in June allowed for unimpeded flowering, while fine weather from mid-August enabled proper véraison. Rigorous grape selection in both vineyard and cellar proved essential, with dedicated winemakers producing wines of classical character reminiscent of earlier decades.

VINIFICATION

On arrival to the vineyard the sustainably produced grapes went under cold maceration for 7 days in order to extract colour and flavour. Fermentation took place at controlled temperatures for a duration of 12 - 14 days. During fermentation the must was punched down and pumped over allowing for a gentle extraction of tannins. The wine was then matured in oak barrels.

TASTING NOTES

A rich deep purple coloured wine with a nose of ripe dark cherry fruit with a notable fresh finish. Refreshing acidity is present on the palate alongside smooth tannins for a beautifully balanced wine.