

Domaine Desvignes,  
**Givry Blanc `Les Survivants` 2021**  
Givry, Burgundy, France



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Gautier Desvignes</b>
Closure	<b>Diam</b>
ABV	<b>13%</b>
Residual Sugar	<b>1.3g/L</b>
Acidity	<b>6.5g/L</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable</b>

## PRODUCER

Based in Givry, Domaine Desvignes was established in 1870 and has cellars dating back to the 17th century. Gautier Desvignes is the 5th generation at the helm and represents a new generation of Givry winemakers. Before taking over from his father, he travelled extensively and has winemaking experience in the new world. Gautier has proven that by investing energy into the vineyard, replanting with lower-yielding clones, avoiding chemicals and adapting vinification to best express the grape variety and site, Givry can produce precise, elegant wines rather than the 'rustic' and tannic style it was previously known for.

## VINEYARDS

Given yields were so reduced in 2021, Gautier Desvignes made the decision to blend fruit from 1er Cru 'Les Grandes Vignes' and lieu-dit 'En Chenèves' to create the 'Les Survivants' cuvée. Both parcels are located in the south of the Givry appellation, close to the hamlet of Poncey. The Chardonnay vines in 'Les Grandes Vignes' 1er Cru parcel are 30 years old and have an ideal southeast aspect. The 'En Chenèves' parcel was planted in 2016, as it has a northeasterly aspect it has a cooler microclimate. Soils are composed of white marl with a high limestone content.

## VINTAGE

The 2021 vintage was a difficult year in Burgundy. After a mild winter and a cold spell in spring, temperatures rose significantly to summer levels during late March-early April. This caused the vines to bud earlier than usual, which left fragile buds vulnerable. During early April, there was a sudden drop in temperature, with extremes of -8°C and this spring frost impacted yields considerably. Temperatures were milder than usual during the summer and growers also had to contend with a lot of rain. Despite being one of the smallest vintages ever in Burgundy, it offers a very nice and subtle representation of each site and the wines are characterised by freshness and great finesse.

## VINIFICATION

Upon arrival at the winery, the Chardonnay was gently whole-bunch pressed and transferred to barrels for fermentation with indigenous yeasts. The 'Grandes Vignes' fruit was fermented in 228-litre fûts, 15% of which were new oak, the 'En Chenèves' fruit was fermented in a combination of fûts (50% of the blend, 10% new oak) and 400-litre demi-muids (50% of the blend, used oak). No SO<sub>2</sub> was added until after malolactic fermentation, Gautier instead uses a pioneering technique of 'biocontrol' yeasts. Following fermentation the wine was aged in barrel for 12 months, on fine lees but with minimal bâtonnage, then the final blend was assembled and moved to stainless-steel tanks to marry for 3 months before bottling in October.

## TASTING NOTES

A beautiful barrel-fermented Chardonnay, brimming with aromas of citrus and stone fruit coupled with a well-integrated toastiness from the oak. On the palate the wine has a marked minerality and a linear acidity which carries the complex flavours onto the lingering finish.