



Grape Varieties	100% Chardonnay
Winemaker	Jane Eyre
Closure	Natural Cork
ABV	12%
Residual Sugar	0.4g/L
Acidity	8.23g/L
Bottle Sizes	75cl

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

Following the challenges of 2021, the 2022 vintage in Burgundy was characterised by abundance and excellence. Despite heatwaves and the largest drought in Burgundy since 1976, 2022 emerged as a generous vintage, with excellent quality and yields far exceeding the three previous years. The growing season began with a cold winter, which delayed budburst and ensured most vineyards escaped April frosts unscathed. Optimal spring conditions followed and the vines grew quickly, with flowering taking place in mid-May. The summer was hot and dry, yet rain showers at the end of June replenished water reserves and allowed vines to thrive. Harvest began at the end of August and lasted until mid-September and the quality of the fruit harvested was excellent, with vibrant aromatics and balancing acidity.

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, a combination of 500-litre barrels and 228-litre fûts. The wine was racked once during this period and bottled in December 2023.

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.