

Domaine Chevrot,
Maranges Blanc 2021
Bourgogne, Burgundy, France



Grape Varieties	100% Chardonnay
Winemaker	Pablo and Vincent Chevrot
Closure	Natural Cork
ABV	12.5%
Residual Sugar	0.8g/L
Acidity	12.6g/L
Wine pH	3.18
Bottle Sizes	75cl
Notes	Certified Organic, Practising Biodynamic, Practising Organic

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

Chardonnay vines 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. 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 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. Despite the spring frosts, temperatures were warm during the summer, and flowering took place in July and the plentiful rainfall provided substantial hydric reserve. This allowed the grapes to ripen slowly at their own pace and recover from earlier vine stress due to harsh conditions. Despite being one of the smallest vintages ever in Burgundy, it produced wines with great freshness and finesse.

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 following a settling period, until the next morning. Fermentation took place in oak barrels, with indigenous yeasts, 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 of which 12 months in French oak (15% of which was new) and the remaining 6 months in stainless steel, before being bottled and released.

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.