

Domaine Chevrot,  
**Santenay Rouge 1er Cru `Clos Rousseau` 2021**  
Bourgogne, Burgundy, France



Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>Pablo and Vincent Chevrot</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Acidity	<b>4.94g/L</b>
Wine pH	<b>3.63</b>
Notes	<b>Certified Organic, Vegetarian, Practising Organic</b>

## 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. 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 Pinot Noir grapes were hand-picked into small boxes, drip-dried and carefully sorted so that only the perfectly ripe, healthy bunches were used to make the wine. Once at the winery, they were transferred into vats, with 20% of the fruit left in whole bunches, to undergo a 15-day fermentation with indigenous yeasts. The wine was then aged for 18 months in French oak barrels, 15% of which were new, followed by a further 5 months ageing in stainless-steel tanks before being bottled.

## TASTING NOTES

A deep ruby red in colour, this wine boasts intense aromas of red and black cherry and blackcurrant, complemented by heady spicy notes of sage and clove and tobacco. The palate full-bodied and rich, brought into balance by structured tannins and an lifted mineral finish.