

Domaine Borgeot,
Chassagne-Montrachet 1er Cru `Clos St. Jean` 2022
Chassagne-Montrachet, Burgundy, France



Grape Varieties	100% Chardonnay
Winemaker	Laurent Borgeot
Closure	Natural Cork
ABV	13.5%
Bottle Sizes	75cl

PRODUCER

Domaine Borgeot is situated in the village of Réminigny in the Côte de Beaune. It was created in 1903 and is now run by fourth generation brothers Laurent and Pascal Borgeot. Their 23 hectares are in the villages of Bouzeron, Santenay, Chassagne-Montrachet and Puligny-Montrachet. The magic of Domaine Borgeot lies in the two people who make these charming wines. Pascal is calm, measured and brings an element of control over Laurent, who cannot sit still for one minute. As the saying goes in Burgundy, if you look at the person behind the wines, you will get an idea of the style of wine in your glass. Domaine Borgeot wines exhibit the calm restraint of Pascal balanced with the exuberance and liveliness of Laurent.

VINEYARDS

Chassagne-Montrachet 1er Cru 'Clos St. Jean' is located to the north of Chassagne, towards the border with Puligny and Saint-Aubin. The vineyard sits towards the top of the slope on 'terres blanches' Bathonian limestone soils and benefits from a slightly cooler microclimate in comparison to vineyards further down the slope, resulting in wines defined by vibrancy and minerality. Brothers Pascal and Laurent adopt an approach of 'lutte raisonnée', meaning that they will do everything in their power to adhere to the principles of organic farming and avoid the use of pesticides.

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 the winery, the hand-harvested grapes were gently whole bunch pressed then transferred to French oak fûts for fermentation. Following fermentation, the wine was aged in these same fûts (228-litres, 100% new oak) for 11 months, before the final blend was assembled and bottled.

TASTING NOTES

A benchmark Chassagne-Montrachet 1er Cru, with complex aromas of ripe lemon, apricot and hazelnuts on the nose. Poised and elegant on the palate, with a rich texture kept in balance by a vibrant acidity which drives the intense flavours onto the lingering and mineral finish.