

Domaine Borgeot,
Santenay Blanc `Clos de la Combe Dessus` 2022
Santenay, Burgundy, France



Grape Varieties	100% Chardonnay
Winemaker	Laurent and Pascal Borgeot
Closure	Natural Cork
ABV	13%
Bottle Sizes	75cl

PRODUCER

Domaine Borgeot is situated in the village of Rémigny 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

Lieu-dit 'Clos de la Combe Dessus' is a prime vineyard site located near the border with Chassagne-Montrachet and just above prime Santenay 1er Cru 'Beauregard'. As the name suggests, the vineyard benefits from both cooling air descending from the combe (dry valley) which divides the slope and from the cooling influence of the Bois Dessus forest at the top of the slope. Soils are composed predominantly of Oxfordian limestone, lending a marked minerality to the wines.

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 Domaine Borgeot winery, the Chardonnay grapes are gently pressed and the must left to settle before being racked into stainless-steel tanks for fermentation. Following fermentation, the village wines are aged for around 12 months in French oak, around 25% new.

TASTING NOTES

Pale lemon in colour. On the nose, aromas of ripe citrus and stone fruits leap out of the glass and are married with subtle toasty notes. on the palate a refreshing acidity drives the flavours onto the lingering mineral finish.