

Domaine Changarnier,
Monthélie `Pierrefitte` 2022
Monthélie, Burgundy, France



Grape Varieties	100% Pinot Noir
Winemaker	Fabrice Groussin
Closure	Natural Cork
ABV	14%
Residual Sugar	0.7g/L
Acidity	5.04g/L
Wine pH	3.56
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan

PRODUCER

Domaine Changarnier is situated 365 metres above sea level in the village of Monthélie, which overlooks the Auxey-Duresses and Meursault valleys. The Changarnier family has lived in Monthélie for several centuries, founding the domaine in 1720. In 2004, brothers Antoine and Claude took the helm at their family's estate, overseeing production and breathing new life into the historic domaine. They are helped by Fabrice Groussin who, following several years working in Chassagne-Montrachet, is part of the new generation of winemakers that champion modern viticulture in order to achieve wines that express a unique site or sense of place. All of the fruit is harvested by hand and Domaine Changarnier has been certified organic since 2019.

VINEYARDS

The 'Pierrefitte' lieu-dit is located to the east of the village of Monthélie, close to the border with Volnay. Domaine Changarnier own a 0.46-hectare plot of 73-year-old Pinot Noir vines here, planted on chalky marl soils which give the wines a marked mineral character. The vineyard sits at 325 metres above sea level and the vines have a south, south-west exposure. The vineyard is farmed sustainably and the wine is certified organic.

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

All of the fruit was harvested by hand into small, 11kg crates. Upon arrival at the winery 65% of the grapes were destemmed and underwent a cool pre-fermentation maceration for five days. Fermentation took place in concrete vats with 35% whole bunch and was soft and slow, lasting 20 days, with only a few very gentle punch downs during the ferment so as not to over extract. Following fermentation, only a very small portion of SO2 was added, before the wine was racked to used French oak barrels, where it was aged for one year. It spent three months in tank before it was lightly filtered and bottled.

TASTING NOTES

Deep ruby red in colour, the nose displays intense aromas of black cherry and blackberry with hints of toasted bread. Elegant and fresh on the palate, with a core of black fruit and round, silky tannins. The chalky minerality leads to a bright, lifted finished.