

Domaine Changarnier,
Monthélie Blanc `Le Clos` 2022
Monthélie, Burgundy, France



Grape Varieties	100% Chardonnay
Winemaker	Fabrice Groussin
Closure	Natural Cork
ABV	13%
Residual Sugar	0.3g/L
Acidity	3.8g/L
Wine pH	3.27
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Practising Biodynamic, 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

"Le Clos" is a plot surrounded by a wall, located in the park at the front of the domaine. Originally planted as a garden, it now produces rich, lively wine.

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

The grapes are handpicked and transported in small baskets. They are then pressed and fermented in barrels. 20% of the wine is aged in new oak for a year, then 4 months in tanks before bottling in January the following year.

TASTING NOTES

This wine opens on a nose of ripe pear and honeydew with touch of vanilla. The palate has a round and elegant texture with a mouthwatering citrusy finish.