

Domaine Desvignes,  
**Givry Blanc `En Chenèves` 2022**  
Givry, Burgundy, France



## PRODUCER

Based in Givry, Domaine Desvignes was established in 1870 and has cellars dating back to the 17th century. Gautier Desvignes is the fifth generation of his family to run the domaine, having taken over in 2016. He represents a new generation of winemakers in Burgundy, who have honed their craft in other regions and countries, bringing new ideas and a focus on sustainability to their family domaines. Having previously worked in Oregon, Gautier is now establishing Domaine Desvignes as one of the leading producers in Givry. To quote William Kelley of Wine Advocate "the young Gautier Desvignes continues his rapid ascent at this 11-hectare Givry estate... Elegant, sumptuous reds and bright, chiselled whites are the order of the day".

## VINEYARDS

Grapes for the Givry Blanc `En Chenèves` are sourced from a north-east facing lieu-dit at the foot of the Givry slope. Soils are comprised of clay limestone and impart a marked minerality on the wine. The vineyard is sustainably farmed and the Chardonnay vines are on average 7 years old.

## 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

As with all of Domaine Desvignes' wines, vinification took place with minimum intervention. The grapes were gently pressed and settled, then transferred to 228-litre French oak barrels to begin a slow fermentation to give the wine well integrated oak character. Once fermentation was complete, the wine was aged on fine lees for 12 months in oak barrels, 20% of which were new. The final blend was then lightly filtered, without fining, and bottled.

## TASTING NOTES

A beautifully refreshing Givry Blanc. On the nose, aromas of ripe citrus and stone fruit are married with a subtle toastiness. There is a marked minerality on the palate and a linear acidity drives the complex flavours onto the crisp finish.

Grape Varieties	<b>90% Chardonnay</b>
Winemaker	<b>Gautier Desvignes</b>
Closure	<b>Diam</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>2.8g/L</b>
Acidity	<b>6g/L</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable</b>