

Domaine du Château Philippe le Hardi,
Saint-Aubin `En Vesveau` 2022
Saint-Aubin, Burgundy, France



The Domaine du Château



Grape Varieties	100% Chardonnay
Winemaker	François des Moutis
Closure	Agglomerated Cork
ABV	13%
Residual Sugar	1.7g/L
Acidity	4.67g/L
Wine pH	3.31
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

Domaine du Château Philippe le Hardi (formerly Château de Santenay) was once the majestic stately home of the first Duke of Burgundy. Philippe le Hardi received his duchy from his father, the King of France, and became famous for banning the cultivation of Gamay in the Côte d'Or, saying in his edict of 1395 that only Pinot Noir could be used in the production of red wines from the already fabled slopes. The magnificent Château has a flamboyant multi-coloured tiled roof 'en tuile vernissée de Bourgogne'. Despite the property's long history, it fell on hard times until it was taken over by French bank Crédit Agricole in 2010. The current owners have invested heavily in the estate over the past decade, building a new cuverie in 2014 and bringing in talented winemaker François des Moutis as Chef de Cave. François is focused on revealing the quality of the domaine's single-vineyard sites through sensitive winemaking.

VINEYARDS

The 'En Vesveau' lieu-dit is located in the north of Saint-Aubin, right on the border with Meursault. The soils are free-draining, comprised of clay, sand, and a subsoil with a high limestone content. The soil composition causes the roots to grow deep for vital nutrients and water, producing a high flavour concentration within the fruit. Biologically active soil life is encouraged through vineyard tillage and permanent grass cover. These sustainable farming practices have led to the 'Quality France' and 'Terra Vitis' certifications.

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 were carefully selected and transported to the winery. After a gentle pressing in a pneumatic press, the must was settled for 12 hours before undergoing fermentation in oak barrels, 20% of which were new. The wine was then aged for 16 months in 15% new oak before being bottled.

TASTING NOTES

Bright with golden reflections with concentrated notes of apricots, lemon, and delicate toast on the nose. The mouthfeel is mellow and ample, with a medium-bodied structure and elegant minerality.