

Domaine du Château Philippe le Hardi,
Bourgogne Hautes Côtes de Beaune `Les Foires` 2022
Hautes Côtes de Beaune, Burgundy, France



The Domaine du Château



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 Hautes Côtes de Beaune `Les Foires` vineyard is located just to the northwest of the Saint-Aubin 'En Vesveau' lieu-dit. It has a beautiful south-southwest exposure and the Chardonnay vines are planted on limestone soils, lending lovely minerality to the wine.

VINTAGE

Following a string of difficult years, the 2022 vintage in the Côte de Beaune was characterised by abundance and excellence. The growing season began with a cold, wet winter, which resulted in a slower start to the growing season and delayed budburst, saving the vines from the worst of the spring frosts. The winter rains also replenished soil water reserves and sustained the vines through four heatwaves during the summer. Harvest was earlier than usual, beginning at the end of August, and the quality of the fruit harvested was excellent, with vibrant aromatics and balancing acidity.

VINIFICATION

Upon arrival at the winery, the Chardonnay grapes were very gently pressed in a pneumatic press and the must was left to settle before being racked off the sediment and moved to stainless-steel tanks. Fermentation took place in temperature-controlled stainless-steel tanks at controlled temperatures of 20 to 22°C. Following fermentation the wine was aged on fine lees, 50% of the blend in French oak barrels, 50% of the blend in stainless steel.

TASTING NOTES

Pale lemon in colour. Aromas of ripe lemon and apricot are married with floral hints and toasted notes. On the palate the wine is fleshy with good texture and a vibrant acidity which carries the complex flavours onto the lingering finish.

Grape Varieties	100% Chardonnay
Winemaker	François des Moutis
Closure	Diam
ABV	12.5%
Residual Sugar	2.7g/L
Acidity	5.17g/L
Wine pH	3.3
Bottle Sizes	75cl
Notes	Vegetarian