

Domaine Borgeot,
Santenay Blanc 1er Cru `Les Gravières` 2022
Santenay, Burgundy, France



Grape Varieties	100% Chardonnay
Winemaker	Laurent and Pascal Borgeot
Closure	Natural Cork
ABV	13.5%
Bottle Sizes	75cl

PRODUCER

Domaine Borgeot is situated in the village of Rémigny in the Côte de Beaune. It was created in 1903 and is now run by fourth generation brothers Laurent and Pascal Borgeot. Their 23 hectares are in the villages of Bouzeron, Santenay, Chassagne-Montrachet and Puligny-Montrachet. The magic of Domaine Borgeot lies in the two people who make these charming wines. Pascal is calm, measured and brings an element of control over Laurent, who cannot sit still for one minute. As the saying goes in Burgundy, if you look at the person behind the wines, you will get an idea of the style of wine in your glass. Domaine Borgeot wines exhibit the calm restraint of Pascal balanced with the exuberance and liveliness of Laurent.

VINEYARDS

Santenay 1er Cru 'Les Gravières' is located mid slope on the Chassagne side of Santenay. As the name suggests, derived from the French for gravel, soils are composed of gravelly limestone and impart a marked minerality on the wine. The Borgeot brothers farm the vineyard sustainably following 'lutte raisonnée' principles.

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

Upon arrival at the Borgeot winery, the Chardonnay grapes were gently whole bunch pressed and the juice was left to settle before being racked off the sediment for fermentation in French oak barrels. Following fermentation the wine was aged for around 12 months in French oak, around 33% new.

TASTING NOTES

Pale golden in colour. On the nose, this could be mistaken for a Chassagne-Montrachet, aromas of ripe lemon and brioche leap out of the glass. On the palate, the wine is rich yet balanced, with a bright acidity driving the flavours onto the mineral finish.