

Domaine Chevrot,
Maranges Blanc 1er Cru `La Fussière` 2019
Bourgogne, Burgundy, France



Grape Varieties	100% Chardonnay
Winemaker	Pablo and Vincent Chevrot
Closure	Natural Cork
ABV	13.5%
Acidity	6.6g/L
Wine pH	3.11
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Practising Biodynamic

PRODUCER

Pablo and Vincent took over from their parents in 2007 after gaining experience in Bordeaux and Central Otago. They farm the 19-hectare estate organically and have introduced horse-drawn ploughing and larger barrels to refine the style of the wines, which has helped raise the domaine's profile.

Situated just 10 kilometres from Puligny and Chassagne-Montrachet, at the southern end of the Côte de Beaune, Maranges is gaining attention for the quality and affordability of its wines. The village is in the Saône-et-Loire department, something you notice as the vegetation and houses change as you drive towards the village. Domaine Chevrot is nestled in the heart of the appellation and is widely viewed as one of the leading producers.

VINEYARDS

Maranges 1er Cru 'La Fussière' is a remarkable vineyard site at the top of the Maranges slope, 375 metres above sea level, just below the limestone cliffs that overlook the village. The Chevrot brothers purchased the plot here in 2009 and replanted it. Due to its steep 35% gradient, the site has been abandoned following the Second World War. This is what excited the Chevrot brothers so much - it is a rare vineyard site untouched by the chemical agriculture of the 60s and 70s. Soils are chalky, 'almost Champagne-esque' according to Pablo, with a flint component which imparts peppery notes on the wine. All the domaine's vineyards are organically farmed, with the help of two draft horses, Valentine and Hotesse.

VINTAGE

After a mild winter, the spring frosts hit on 5th April and again on 15th, when budbreak had already commenced. Despite efforts to increase temperatures on the lower slopes, some of the grapes were lost to frost damage. A hot summer followed with temperatures peaking at 42.9 °C towards the end of July and prompting the need for careful canopy management to protect the grapes. By harvest, the grapes had reached the perfect levels of phenolic ripeness and, although yields were reduced, the fruit harvested was of excellent quality.

VINIFICATION

The grapes were hand harvested early in the morning to preserve freshness and aromatics and transported immediately to the winery. The whole bunches were gently pressed and left to settle before being racked to French oak barrels for fermentation with indigenous yeasts at temperatures between 15°C and 23°C for around 1 month. Following fermentation, the wine went through full malolactic fermentation and was then aged for 12 months in French oak barrels (a mixture of 660-litre and 228-litre, 20% new). After the final blend was assembled it was left to marry for 6 months in stainless steel and then bottled.

TASTING NOTES

This prime 1er Cru shows remarkable intensity and power. On the nose, aromas of candied lemon are married with subtle notes of toast and spice. On the palate, this wine is very persistent, with bright acidity, a lifted minerality and a lingering finish.