

Corentin Chavy,
Mâcon-Chardonnay 2023
Mâconnais, Burgundy, France

C H A V Y
CORENTIN



Grape Varieties	100% Chardonnay
Winemaker	Corentin Chavy
Closure	Natural Cork
ABV	13%
Bottle Sizes	75cl
Notes	Vegetarian

PRODUCER

Corentin Chavy is the son of Alain Chavy (of Puligny-Montrachet fame). Corentin works alongside his father at the family domaine and has recently started to make Mâcon wines under his own name. He sources the fruit from a Mâconnais grower who shares the same sustainable philosophy as the Chavy family and vinifies the wines at the cellars in Puligny. This is Mâcon made with Puligny pizzazz.

VINEYARDS

The grapes are sourced from a vineyard situated between 240 and 350 metres above sea level. The moderate altitude helps to retain acidity and freshness in the grapes. The soils at the higher part of the vineyard are reddish in colour with a high limestone content, whereas the lower part of the vineyard has more marl-based soils. Corentin purchased grapes from both parts of the vineyard as the soils contribute different profiles to the final blend. The higher part lends a mineral freshness from the limestone and the marl produces a round, generous fruit profile.

VINTAGE

The 2023 vintage is characterised by generosity and abundance. Winter was milder than usual which meant budburst was later than average. This delay meant spring frosts were avoided. Conditions for flowering were largely favourable. A lack of water was appeased by heavy rainfall in June. Although vigilance was necessary in the vineyards with high humidity and potential storms, the Mâconnais largely avoided hailstorms in July. August and September were hot and harvest began in late August in sunny and warm conditions.

VINIFICATION

The grapes were harvested and then immediately transported to the family domaine in Puligny-Montrachet, where temperature-controlled fermentation took place in stainless-steel to preserve the freshness and primary fruit character. The final blend was assembled and then aged a further eight months in stainless-steel before bottling.

TASTING NOTES

Expressive flavours of citrus and peach fruit are balanced by bright acidity and a long, fresh finish.