Etienne Sauzet,

Hautes Côtes de Beaune Blanc `Jardin du Calvaire` 2022

Hautes Côtes de Beaune, Burgundy, France



Grape Varieties	**100% Chardonnay**
Winemaker	**Benoît Riffault**
Closure	**Natural Cork**
ABV	**12.5%**
Residual Sugar	**0.5g/L**
Acidity	**6.44g/L**
Wine pH	**3.11**
Notes	**Certified Biodynamic, Certified Organic, Practising Biodynamic**

PRODUCER

Domaine Etienne Sauzet, located in the village of Puligny-Montrachet, is arguably one of Puligny's finest domaines. The domaine was established in the 1920s and at its height, had 12 hectares of vines. Etienne's daughter inherited the vineyards and left them to her three children. As a result the vineyard holdings total less than nine hectares. Today, the next generation has taken over with Emilie, Jeanine's daughter, running the domaine with her winemaker husband Benoît Riffault. Etienne Sauzet purchases grapes from family and trusted growers. They have been practicing biodynamic viticulture for the last seven years. The portion of new oak in the cellar has also been reduced in recent years to allow the elegance of the fruit to shine through.

VINEYARDS

100% Chardonnay. The biodynamically cultivated vineyard is planted at an altitude of 450 metres, at the end of a steep path called 'la route du Calvaire' (the Calvary route, an indication of its steepness) which is planted with vines owned by Benoît and Emilie. The soils here are a mixture of clay, sand and limestone.

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

The grapes were hand harvested and manually sorted for pressing. Fermentation, using only indigenous yeasts, took place in stainless-steel tanks and lasted for three weeks. The wine was then aged for 12-15 months in French oak barrels, of which 15% was new, before spending a further three months in stainless steel vats to settle before bottling.

TASTING NOTES

In harmony with Etienne's traditional style, this wine is incredibly precise and fresh on the nose. Aromas of citrus, white flower and delicate mineral undertones arise. As for the palate, a bouquet of white pepper, vanilla and herbs. A wine with vivacious acidity and a long saline finish.