Etienne Sauzet,

Bourgogne Blanc `La Tuféra` 2023

Bourgogne, Burgundy, France



Grape Varieties	**100% Chardonnay**
Winemaker	**Benoît Riffault**
Closure	**Natural Cork**
ABV	**12.5%**
Residual Sugar	**1g/L**
Acidity	**5.58g/L**
Wine pH	**3.21**
Bottle Sizes	**75cl**
Notes	**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

This wine is made from three parcels grown in the village of Puligny -Montrachet and is made from 100% Chardonnay. The soil is a mixture of clay and chalk. The guyot-trained vines face south-east and are on average 50 years old. The domaine has been practising biodynamic viticulture since 2008.

VINTAGE

The 2023 vintage in Burgundy was plentiful, with yields some of the largest in the last seven years. The two key challenges were: keeping yields in check, which was achieved by vigorous green harvesting; and preserving acidity during an intense harvest – condensed into a shorter picking window for the whites, due to heat spikes at the end of August. The growing season began with a warm and dry winter, followed by a relatively rainy March. Budbreak was slightly delayed until early April which meant the Côte d'Or escaped frost. The spring months were sunny but relatively cool, providing perfect conditions for even flowering. This, together with sunny conditions and regular showers during the summer, meant that the vines flourished. Temperatures were cooler than usual in July and early August, and the grapes underwent a perfectly paced slow ripening. A spike in temperatures at the end of August accelerated the ripening and harvest began in early September.

VINIFICATION

The grapes were pressed using a pneumatic press, which is gentle, controlled and minimises the extraction of astringent phenolics. Fermentation took place in 350L old barrels to add complexity and texture. The wine was aged for 12-15 months in old French oak barrels, followed by a further spell in stainless-steel vats to settle before bottling.

TASTING NOTES

An intensely aromatic wine, boasting magnificent citrus, white peach and white flower notes. On the palate, a good balance of acidity and saturated fruit flavours.