



BOURGOGNE

APPELLATION D'ORIGINE CONTRÔLÉE

DOM. DES CLOUS

BOURGOGNE CHARDONNAY

THE ESTATE: Based in Bouzeron, this vineyard covers an area of about 32 ha (in the Côte Chalonnaise, also with one foot in the Côte de Beaune and Côte de Nuits). Since 2013, it has been operated by 25 year old Jean-Baptiste Jessiaume, its manager and cellar master, with the aid of Anthony Colas acting as oenologist. Jessiaume, although being quite young in age, has much experience in the industry; he represents the sixth generation of a family of Burgundy winemakers, and spent most of his young life growing up among the vineyards of Santenay.

LOCATION: Planted down the slopes of the famous “Clos de la Fortune,” this Chardonnay has the unique terroir of Bouzeron. Very assertive, its personality is precisely distinguished. The valley of the river Dheune separates it from Santenay and it is a close neighbour of Rully and Chassagne-Montrachet. Its hillsides have seen human activity going back into the mists of time and the district has even given its name-Chassean-to a prehistoric culture, famous for its artwork.

VARIETAL BLEND: 100% Chardonnay

EXPOSITION: Southeast

SOILS: Clay and limestone

VINEYARD AREA: 1.35 ha

AVERAGE AGE OF THE VINES: 35 years

VINIFICATION: Pneumatic press, slow and gentle pressing. Fermentation temperature maintained between 18° and 20°C.

MATURATION: The wine is matured for 10 months in 450-liter oak barrels, then matured in stainless steel tanks for another 4 months.

TASTING NOTES: Synthesis of finesse and freshness enhanced by the fruity notes that can accompany Chardonnay, this white Burgundy pairs well with many delicacies and tender meat, such as fried freshwater fish, saltwater fish in white sauce, and hot shellfish. It goes very well with hard cheeses like Comté which, like the Chardonnay, has lovely fruity notes. It can also serve as an aperitif.

