



TASTING NOTES

Beautiful pale gold color. Nose of yellow peaches and dried fruits. The mouth full of roundness on fruity notes is followed by a dynamic finale. To drink immediately, as an aperitif or accompanied by a slice of ham. Wine to consume today and within two years.

Domaine Chapelle Bourgogne Chardonnay

COUNTRY	ABV
France	12.5%
REGION	VARIETALS
Burgundy	Chardonnay
APPELLATION	
Bourgogne	

WINERY

Domaine Chapelle et Fils is situated in the heart of Santenay, the southernmost village of the Cote d'Or. The Domaine dates back to 1893, when the Chapelle family first purchased plot of land in both Santenay and Chassagne-Montrachet. Today, Jean-Francois Chapelle and his wife, Yvette, run the estate.

Santenay's terroir is unique: limestone covered by sandy loam. Situated at the south edge of the Cote de Beaune, one would expect it to be white wine country. However, the vigneron of Santenay devote themselves almost exclusively to Pinot Noir. In total, Domaine Chapelle covers 20 hectares, the vast majority of which is planted with Pinot Noir. The domain has a production of 110,000 bottles annually with only 5% of this is exported out of France.

CULTIVATION

Eastern exposure with a slight slope, mechanical soil work, no herbicides, manual harvest. A focus on the natural balance of the plant is placed within each plot. Biological control by Bureau Veritas, density of 10,000 vines per hectare and a yield of 67 hl/ha.

VINIFICATION

Whole cluster direct pressing without sulfur dioxide.

AGING

Maturation of 10 months in stainless steel vats, then bottled after a slight filtration to obtain brilliance.