

2018 Chavy-Chouet Bourgogne Blanc 'Les Femelottes'

Domaine Chavy-Chouet France - Burgundy - Bourgogne AOC

ABOUT THE WINERY

Owner Romaric Chavy represents the 8th generation of winemakers in his family. He took over the estate in 2014, upon the passing of his father, Hubert. Romaric was able to train under Hubert – who founded the winery in 1982 – for a few years before his passing, as well as attend six years at a specialist winemaking school. Romaric has continued to develop the estate that his father founded, following an approach that combines rigor, tradition, and innovation.

Chavy-Chouet has 15 hectares (37 acres) of vines, 40+ years old. The vineyard is divided into 70 parcels, and they produce wine from 14 A.O.C.'s (80% White, 20% Red). The winery covers 1,300 square meters, including 800 square meters of cellars, and is a mix of ancient and ultra-modern.

Romaric uses Gillet as his cooper, who blends oak from Nevers, Limousin and Allier forests. The barrels receive medium toast. The wines are put into barrels using gravity and intervention is kept to a minimum. Following his father's methods, Romaric does not fine or filter his wines, instead allowed their purity to shine through.

ABOUT THE WINE

The grapes are grown in the Puligny-Montrachet area, either just outside of the AOC limit or from younger vines.

This is a charming, rich, focused and delightful white. Medium-bodied with a smooth texture, the wine has a fresh backbone of acidity, clean apple and citrus flavors, and an excellent balance. A most refreshing quaff and one that is great value. A delicate, expressive wine of exceptional quality.

Vintage	2018
Appellation	Bourgogne AOC
Varietal(s)	100% Chardonnay
Age of vines	40 years
	Fermentation in barrel with natural yeast. Aged 10
Vinification	months in oak barrels (10% new; remainder 2-3 years
	old). Light filtration before bottling.
Agricultural Practices	Sustainable
Size	12/750ml / 6/1.5L
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