2018 Chavy-Chouet Bourgogne Rouge 'La Taupe'

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

Chavy-Chouet's Pinot Noir is classified as humble Bourgogne Rouge, but the fruit for it comes from an excellent single-vineyard site near Pommard. La Taupe's parcel was once part of the Pommard AOC.

The wine is juicy with a great mouthfeel. It has classic Bourgogne Rouge aromas, with a candied cherry character as well as strawberry, raspberry and spice, yet the structure and length of finish reminds one of a Pommard - ripe & rich with a bigger body.

Vintage	2018
Appellation	Bourgogne AOC
Varietal(s)	100% Pinot Noir
Age of vines	70 years
Vinification	100% destemmed. Very little intervention. Less pigeage (punch down) but some remontage (pump over). Aged 10 months in French oak barrels (10% new)
Agricultural Practices	Sustainable
Size	12/750ml
UPC	7 84585 01621 1

