

Bourgogne Chardonnay 2020



BACKGROUND

When Antonin Guyon started out in the 1960s, he had but a few small parcels of land in Gevrey and Meursault—not an uncommon footing to have in the fragmented tapestry of Burgundy. But today, thanks in part to his forward-thinking sons Dominique and Michel, the domaine has evolved into one of the most prestigious in the Côte d'Or, with day-to-day operations helmed by Dominique and his daughter, Hombeline.

TERROIR & VINTAGE NOTES

Based in Savigny-lès-Beaune, the family's vineyard properties stretch around the hill of Corton, north to Gevrey, south to Meursault, west to the Hautes Côtes de Nuits and east to Chorey-lès-Beaune. Their wines represent 15 different appellations, including an exceptional range of Premier and Grands Crus and covering many renowned cru villages, giving Domaine Antonin Guyon the depth of a traditional négociant, with estate-produced wines that represent a variety of quality tiers and price points. The Bourgogne Chardonnay is a blend of estate fruit from across the region.

WINEMAKING & AGING

Hand harvested, the grapes are then carried in small boxes and sorted out upon arrival at the winery. The alcoholic fermentation is carried out at 64–68°F in oak casks. The lees are stirred in barrels once a week. Aging in oak barrels and estate bottled after 12 months.

TASTING NOTES

A bright colour, with aromas of lime and grapefruit. The very refreshing fruit is supported by good acidity. This is an easy-to drink wine with a good structure.



ORIGIN

Bourgogne Blanc, Burgundy, France

GRAPE VARIETIES

100% Chardonnay

SIZES

750ml

TECHNICAL DETAILS

ABV: 13%, Closure: Cork

WINEMAKER

Dominique Antonin



750ML

