

# Chassagne-Montrachet 1er Cru Les Blanchots Dessus 2020



## BACKGROUND

The life partnership of Laura Coffinet and Philippe Duvernay began like myriad other unions in Burgundy—two, generations-old winemaking families woven around a small, exceptional parcel of handed-down vines. Similar beginnings aside, Domaine Coffinet-Duvernay (est. 1989) have managed to stand apart from their neighbors in that their vineyard holdings reside in illustrious village of Chassagne, in the southern Côte de Beaune. Domaine Coffinet-Duvernay farms just seven vineyards in Chassagne, including the famed Grand Cru Bâtard-Montrachet. The estate encompasses seven hectares across the appellation in total, four of which are dedicated to its outstanding white wines, in particular Chassagne-Montrachet, and three hectares dedicated to red wines. This specialist estate produces beautifully crafted wines that capture the intense aromas and flavor of their distinguished terroir and which are capable of ageing for decades. Bastien, the couple's son, has been working in the winery since 2012—the next generation to carry the torch for this unique property.

## TERROIR & VINTAGE NOTES

The 1er Cru Blanchot Dessus lies adjacent to and just south of the great Grand Cru Le Montrachet itself. This noble Premiere Cru vineyard site sits slightly lower on the hillside than the Grands Crus. A blend of rocky limestones atop mineral rich clay soils and a limestone bedrock making it a perfect terroir for producing profound Chardonnay.

## WINEMAKING & AGING

Grapes are hand-harvested at optimum ripeness in small bins, and carried to the winery for a gentle pressing in the pneumatic bladder press. The must is allowed to settle for 24 hours (debourbage) to allow the gross lees to settle out, and the wine descends by gravity into small oak barriques for primary and malolactic fermentations. The must is stirred (batonnage) very rarely during malolactic fermentation, as Philippe Duvernay prefers to allow the wine to develop without any oxidative notes. The wine is aged 15 months in 1/3 new oak barrels.

## TASTING NOTES

The 1er Cru Les Blanchots Dessus shows many of the profound qualities that make for great Montrachet. Honey, herbal notes such as mint or thyme, a concentration of apple, pear, and tropical fruits, and an earthy component of truffle or mushroom make this wine concentrated, rich and intense, yet elegant.



## ORIGIN

Chassagne-Montrachet AOC,  
Burgundy, France

## GRAPE VARIETIES

100% Chardonnay

## SIZES

750ml

## TECHNICAL DETAILS

ABV: 13%, Closure: Cork

## WINEMAKER

Phillippe Duvernay



750ML

