

Chassagne-Montrachet 1er Cru La Maltroie 2018

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

1er Cru Maltroie presents some of Chassagne's most complex soil types. Small rocks sit atop a fairly deep vein of mineral clay, rich in magnesium and iron oxide, with vines penetrating to a solid bedrock core of limestone of the Jurassic era. Located near mid-village, 1er Cru Maltroie is known for its complexity and depth.

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

1er Cru Maltroie has a richness, power, and depth of fruit accompanied by an uncanny balance of acidity and minerality. Scents of wild flowers and honeysuckle mingle with ripe Anjou pear and spearmint, with a depth and intensity of flavor. Serve slightly chilled. 1er Cru La Maltroie is exceptionally versatile.



750ML



ORIGIN

Chassagne-Montrachet AOC,
Burgundy, France

GRAPE VARIETIES

100% Chardonnay

SIZES

750ml

TECHNICAL DETAILS

ABV: 13.5%, Closure: Cork

WINEMAKER

Phillippe Duvernay

