

Domaine du Chancelier

Bourgogne Hautes-Côtes de Beaune Blanc Les Chevrières VV

ABOUT THE ESTATE

- Elsa & Cédric Ehrhart have founded an estate in Beaune that looks to tradition to propel it forward.
- Farming is entirely organic, done on a combination of owned land and long-term contracted plots.
- The fully refurbished winery is gravity fed and prioritizes minimal intervention.
- Whites are barrel fermented, vinified without sulfur and see long lees aging.
- Red are fully destemmed and fermented in stainless steel and barrel, also with long lees aging and no sulfur additions.

APPELLATION

Bourgogne Hautes Côtes de Beaune

SUB-REGION

Côte de Beaune

GRAPE VARIETY

100% Chardonnay

FARMING

Certified Organic (Ecocert)

SOIL

Shallow limestone

VINEYARDS & VITICULTURE

The climat Les Chevrières is located in the commune of Savigny-Lès-Beaune. This high-altitude, east-facing terroir has shallow limestone soil, offering finesse and length to the wine. Dense planting of 10,000 plants/ha and simple Guyot training.

HARVEST & VINIFICATION

All whites are sorted and undergo a long press after spending overnight in a chilled room (3-3.5hr press). Settling in tank, then into barrique for native yeast fermentation and aging. No sulfur until bottling.

ALCOHOL BY VOLUME

12.5

PACK SIZE

6x750mL

