

DOMAINE COFFINET-DUVERNAY

CHASSAGNE-MONTRACHET
1ER CRU DENT DE CHIEN 2013

BACKGROUND

The intimate Domaine Coffinet-Duvernay is located in the illustrious village of Chassagne, in the southern Côte de Beaune. The estate is owned by Phillippe Duvernay and his partner Laura Coffinet who set out on their winemaking venture with just seven vineyards, including the Grand Cru Batard Montrachet. The estate encompasses seventeen acres across the appellation in total, ten of which are dedicated to its outstanding white wine, in particular Chassagne Chardonnay, and seven are dedicated to red. This specialist estate produces beautifully crafted wines that capture the intense aromas and flavor of their distinguished terroir like few other boutique wineries in the region. Capable of aging for decades, these impeccable wines have never been available in the United States before now.

APPELLATION

Burgundy, France

VARIETAL COMPOSITION

100% Chardonnay

WINEMAKING & VINTAGE NOTES

The 1er Cru Dent de Chien lies above the Grands Crus of Chassagne at the upper edge of the slope, as the hill of Mont Rachtet turns toward St. Aubin. Limestone rocks litter a light soil over a limestone bedrock, making the vineyard well known for its mineral qualities.

Grapes are hand-harvested at optimum ripeness in small bins, and carried to the winery for a gentle press 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, as Philippe Duvernay prefers to allow the wine to develop without any oxidative notes.

AGEING

The wine is aged 15 months in oak barrels (approximately 1/3 new each year.)

TASTING NOTES

The Coffinet-Duvernay 1er Cru Dent de Chien is crisp, taut, and lively with minerality. Behind scents of wet stones and white flowers is an element of pear and apple fruit, but dominated by the stony focus and intensity of its rocky soils.

Delightful with white fish such as cod, haddock, sole or halibut. It is also excellent with chicken, and has the focus, depth and mineral purity to complement tuna.



WINEMAKER

Phillippe Duvernay

TECHNICAL DATA

Alcohol
13.5%



91 WINE ADVOCATE
POINTS
June 2015

