

WINEMAKER Phillippe Duvernay

DOMAINE COFFINET-DUVERNAY

TECHNICAL DATA

Alcohol 13.5%

DOMAINE COFFINET-DUVERNAY CHASSAGNE-MONTRACHET 1ER CRU MORGEOT LES GRANDS CLOS 2012

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

"Grands Clos" is a small sub-parcel of Morgeot 1er Cru situated in the south of the appellation and comprising less than one acre. It is split in three discernable terroirs with the lower part being of marn. The middle portion consists of a white calcareous vein while the top is made of complex mineral rocky soil. Their combination renders a powerful wine with finesse and mineral complexity typical of the appellation.

Hand-harvested and pressed in whole clusters. Fermentation is performed in French oak barrels with tight pores (30% are new) at between 59° and 64°C. Multiple stirring of the lees during fall and winter. Sur lie for about 17 months.

AGFING

The wine is aged in stainless steel tanks for two to three months. No filtration afterwards.

TASTING NOTES

Following floral notes it is the minerality that dominates this wine. A powerful example of balance and finesse typical of the appellation.

A perfect match for white fish, shellfish, as well as poultry and pasta in cream sauce. But it also guite an experience with French cheeses.

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WINE SPECTATOR September 2015 POINTS



