

DOMAINE COFFINET-DUVERNAY

BATARD-MONTRACHET GRAND CRU 2018

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

Straddling both the communes of Puligny and Chassagne, Batard Montrachet is composed of classic argilo calcaire, a blend of clay and limestone rock from the Jurassic geological era. Rich in minerals, excellent drainage capability, it is a perfect terroir for the production of profound Chardonnay.

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 (debouillage) 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.

AGEING

The wine is aged 15 months in new oak barrels (50%) and then bottled.

TASTING NOTES

One of the best in the world, this wine is rich and viscous, with a honeyed fruit intensity, a substantial richness in body and depth, and a lingering finish of white flowers, mineral notes, and wild mushrooms.

Serve slightly chilled with chicken, veal, and virtually any fish dish, especially when prepared with cream sauces.



WINEMAKER

Phillippe Duvernay

TECHNICAL DATA

Alcohol
13.5%



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WINES THAT CAPTURE
THE INTENSITY OF THEIR
DISTINGUISHED TERRIORS



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