



# DOMAINE COFFINET-DUVERNAY

## CHASSAGNE-MONTRACHET 1ER CRU LES CAILLERETS 2016

### 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.

### APELLATION

Burgundy, France

### VARIETAL COMPOSITION

100% Chardonnay

### WINEMAKING & VINTAGE NOTES

Chassagne's 1er Cru Les Caillerets is noted for the large numbers of limestone rocks called cailloux which litter the surface of the soils. Sitting at the northern end of the village, Les Caillerets sits on a bedrock of dense limestone marble, as can be seen in the quarry just above the vineyard site.

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 1/3 new oak barrels.

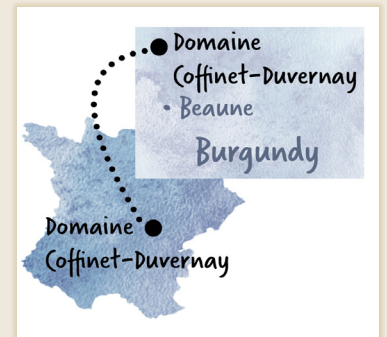
### TASTING NOTES

The vineyards at Coffinet-Duvernay's 1er Cru Les Cailleretes are 70 years old, producing an intense, powerful, mineral driven wine of great focus and depth. Wet stones mingle with herbal notes in the nose, with an old-vines concentration of ripe pear, apple, and subtle nutty tones.

Delightful with chicken or gamebirds such as pheasant. It is a superb complement to mushroom sauces, and works well with Coq au Vin. Its distinctive minerality also complements ham and pork roasts.



BEAUTIFULLY CRAFTED  
WINES THAT CAPTURE  
THE INTENSITY OF THEIR  
DISTINGUISHED TERRIORS



**WINEMAKER**  
Phillippe Duvernay

**TECHNICAL DATA**  
Alcohol  
13.5%