



DOMAINE COFFINET-DUVERNAY

CHASSAGNE-MONTRACHET 1ER CRU LES FAIRENDES 2020

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

1er Cru Fairendes is the northern-most and highest in elevation of the numerous sites or lieux dits of the 1er Cru Morgeots. Morgeot is mostly red wine vineyards, with its rich intense clay, but Fairendes, being higher on the slopes, has more limestone rocks and thinner topsoil over its limestone bedrock, making it more appropriate for Chardonnay than Pinot Noir.

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

1er Cru Fairendes has a rich intense depth to it, a fatness of ripe pear and apple complemented by mushroom and earth tones.

Delightful with white fish such as cod, haddock, sole or halibut. It is also excellent with chicken, and has the richness of fruit to pair well with veal in a morel mushroom sauce.

WINEMAKER

Phillippe Duvernay

TECHNICAL DATA

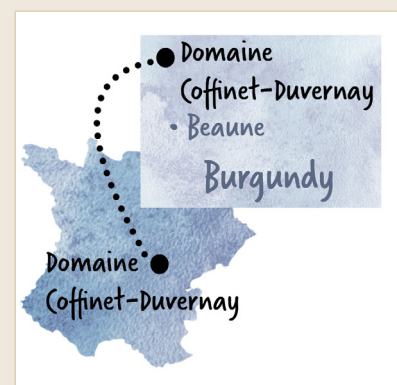
Alcohol
13.5%



DOMAINE COFFINET-DUVERNAY



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THAT CAPTURE THE
INTENSITY OF THEIR
DISTINGUISHED TERRIORS



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