

Domaine Coffinet Duverney

Chassagne-Montrachet

Les Blanchots Dessous



The intimate Domaine Coffinet-Duverney is located in the illustrious village of Chassagne, in the southern Côte de Beaune. The estate is owned by Phillippe Duverney 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 seven hectares across the appellation in total, four of which are dedicated to its outstanding white wine, in particular Chassagne Chardonnay, and three 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.

PRODUCTION AREA

Country: France

Region: Burgundy

Appellation: AOC Chassagne-Montrachet

VARIETAL

100% Chardonnay

PRODUCTION

Les Blanchots Dessous is located just south and adjacent to the Grand Cru Criots Batard Montrachet and shares many of its qualities. Limestone rocks sit atop a clay soil and limestone bedrock providing superb drainage yet rich complex nutrients.

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 (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 fermentation, as Philippe Duverney prefers to allow the wine to develop without any oxidative notes. The wine ages for 15 months in 1/3 new oak barrels before it is bottled.

TASTING NOTES

Les Blanchots Dessous possesses a rich and intense depth, with apple, pear, and honey mingling with herbal scents and a focused minerality. Long and powerful, it ages gracefully for 7 to 10 years, developing secondary aromas of earth & truffles.

FOOD PAIRING

Serve slightly chilled. Delightful with chicken or gamebirds such as pheasant. It is a superb complement to mushroom sauces, and works well with Coq au Vin.

