

2019 MAISON L'ENVOYÉ

BOURGOGNE BLANC



REGION: Mâconnais, Burgundy
VARIETALS: Chardonnay
MATURATION: 12-14 months in 100% seasoned French oak barriques
ALCOHOL: 14.5% alc/vol

VINEYARDS: The Mâconnais district's 21 mile stretch boasts a geology not dissimilar to the famed Côte de Beaune to its north. Mâcon's epicenter, Mont de Pouilly, rises gently with alkaline clay covering a stark limestone base, a nirvana for the Chardonnay vines along the river Saône. The vines are traditionally Guyot (cane) pruned and the best vineyards keep yields below three tons per acre. With favorable south east exposures and agreeable weather, the region produces generous, layered whites offering some of the best value in Burgundy.

WINEMAKING: While Mâcon is known for its fresh, simple whites, recent investment by top Burgundian producers has resulted in more conscientious winemaking. The grapes were hand-picked in September and immediately pressed. The juice was settled overnight then transferred to seasoned barriques for fermentation with indigenous yeasts. This wine is matured for 12-14 months prior to bottling.

TASTING NOTES: From two well sited vineyards in La Roche Vineuse and Chaintre, this is a clear and sunny white Burgundy. A lovely citrus and floral bouquet. The palate is bright and high-toned with lemon custard undercurrents and nutmeg dusted apples.

ABOUT MAISON L'ENVOYÉ: Driven by a tireless hunt for elusive sites where Pinot Noir shines, Maison L'Envoyé, 'The House of the Messenger' traverses the globe with the intention of presenting the acme of regionality and winemaking styles. With winemaking footprints in Burgundy, Willamette Valley, Central Otago and Tasmania, they champion many unsung growers who have farmed their vineyards for decades and generations, some mere feet away from more illustriously cited neighbors. This project has been a standout since its debut in 2011 including Wine & Spirits naming Maison L'Envoyé a 'Winery To Watch' in 2015.

