

2021 MAISON L'ENVOYÉ

BOURGOGNE BLANC



REGION: Mâconnais, Burgundy
VARIETALS: Chardonnay
MATURATION: 12 months in neutral French oak barrels
ALCOHOL: 12.5% alc/vol

VINEYARDS: Selectively sourced from Maconnais vineyards.

VINTAGE: The 2021 Burgundy vintage was a mixed bag with some wild and unpredictable weather that caused low yields. Budbreak was early but then, unfortunately, frost set in causing damage, particularly to Chardonnay. Summer's intermittent rains made rot and disease (like mildew) a very real threat. June warmed up, causing early flowering, but then regional hail struck which caused more damage. Although the remaining fruit did ripen – unusually the reds were quicker to ripen than the whites – the earlier stresses of hail, frost and rain had taken their toll resulting in one of Burgundy's smallest-ever vintages.

WINEMAKING: The grapes were hand-picked and immediately pressed. The juice was settled overnight then transferred to seasoned barriques for fermentation. This wine was matured for 12 months prior to bottling in a combination of neutral French oak.

TASTING NOTES: Notes of pear, white flowers, struck match, fresh creme brulee and lime. Lighter-bodied (reflective of the vintage), the palate is nonetheless complex with lively acids and a mineral finish.

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 and Willamette Valley, they champion many unsung growers who have farmed their vineyards for generations, some mere feet away from more illustriously cited neighbors.

