

# 2022 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 2022 vintage in Burgundy was a relaxed, stress-free affair. By the numbers, this was the driest, warmest and sunniest year on record. Winter was dry and relatively mild, and budbreak began a little early, in late March. Harvest began in late August. In fact, all the grapes were in before September. Production for both reds and whites was healthy without being excessive. This is another excellent vintage which stylistically reminds us of 2017 and 2020.

**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 brûlée and lime. Lighter-bodied (reflective of the vintage), the palate is nonetheless complex with lively acids and a minerally finish.

**ACCLAIM:** 92 pts JamesSuckling.com

**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.

