

Domaine des Crêts Mâcon Chardonnay En Bout

COUNTRYREGIONGRAPEVINTAGEFranceBurgundyChardonnay2022

ABOUT THE DOMAINE

Domaine des Crêts is a partnership between François Lequin, of Santenay's Domaine Lequin-Colin, and Matthieu Ponson of Cornas. Together, they took over the former Domaine Pascal & Sylvie Pauget in to pursue a shared vision of the northern Mâconnais and cultivating wines of Côte d'Or standards there. Today Domaine des Crêts encompasses hilly hectares, with farming in conversion to organics. The emphasis on restricted yields, expressions of clay-limestone soils, native yeast fermentations, and deliberate must oxidation to ward off premox results in great Mâcon chardonnay that is elegant, with no shortage of tension, vivacity, or length.

WINEMAKING

This climat holds the older plantings of chardonnay for Domaine de Crêts, and it is situated above "L'Echenault de Serre." "En Bout" means "at the end," and it accurately describes the site at the top of the hill where the clay topsoil has been eroded away and what is left is limestone, akin to that found in the Côte d'Or, here in the northern part of the Mâcon AOC. Hand-picked in 30kg crates. Whole bunch pressing. No sulphites added during pressing. Aged for 14 months, including 11 months in oak barrels (10% new wood).

TASTING NOTES

Pale yellow to golden in colour, this wine expresses a bouquet of peach and pear delicately wooded. Racey, but coated by a delicate fatness, the mouth reveals subtle flavours of orange peel which give it length and nobility.



TECHNICAL NOTES

Alcohol by volume

Vegan