

Domaine des Crêts Mâcon L'Echenault de Serre

COUNTRY

France

REGION

Burgundy

GRAPE

Chardonnay

VINTAGE

2022

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 preox results in great Mâcon chardonnay that is elegant, with no shortage of tension, vivacity, or length.

WINEMAKING

L'Echenault de Serre" is the younger of the two parcels that Lequin has in Ozenay. Very loosely translated, the climat name means "where the rainwater runs down to the serfs," which describes the situation of this site, below "En Bout," where there is a bit more clay in the soil. This is 100% barrel fermented in Chassin and Rousseau barrels, of which 10% are new. Because of the higher clay content here, the wine shows more fleshiness and roundness than the climat "En Bout," but it is by no means a rich-styled Mâcon. L'Echenault was the top-rated Mâcon in La Revue du vin de France in its inaugural year.

TASTING NOTES

Pale straw colour. Opens up immediately displaying notes of lemon peel, white stone fruit, crushed rocks and smoke. On the palate a touch restrained at first, then the delicate flavours of ripe apple and white peach comes through to match the wine's body and structure. Easy drinking and loveable wine.



TECHNICAL NOTES

Alcohol by volume
13%

Vegan