

## Lequin-Colin Bourgogne Blanc ‘Back to the Roots’

### COUNTRY

France

### REGION

Burgundy

### GRAPE

100% Chardonnay

### VINTAGE

2022

### ABOUT THE DOMAINE

The Lequin family represent a long lineage of Burgundian producers; their presence in Santenay dates back to 1679. Today, their son François is custodian of the 9 hectares of vines, stretching across Premier and Grand Cru sites in Santenay, Chassagne-Montrachet, Pommard and Corton. With a devotion to authenticity and quality, the Lequin-Colin vineyard has been ploughed since 1997 and organically farmed since 2009. François' meticulous methods in the vineyards and winery showcase a truly site-expressive portfolio, as he prefers a minimal intervention approach to best showcase both individual site character and the resulting personality in the purity of fruit that is produced.

### WINEMAKING

The grapes used to produce this wine are coming from the appellation of Santenay. The average age of the vines are 25 years old. The grapes are hand-picked and sorted before being immediately pressed. The juice is then put into oak barrels, including 10% new. Alcoholic and malolactic fermentation occurs in the barrels, with weekly stirring of the lees until the end of malolactic fermentation, which adds richness and complexity to the wine. The wine is aged on lees for 12 to 16 months, and is bottled unfiltered. The 2022 vintage in Burgundy was marked by excellent growing conditions and good yields of healthy grapes that have created attractive wines with wonderful balance.

### TASTING NOTES

Broad, honeysuckle, clementine and spices on the nose. Juicy fruit, drawing from the clementine on the nose, adding Seville-orange zest, and the broad brushstroke of spice taking on the more precise flavours of liquorice, cinnamon, clove. A sense of richness despite the relatively low alcohol.



### TECHNICAL NOTES

**Alcohol by volume**  
12.5%

**Total Acidity**  
4.00

**Vegan**