

L' ACCORD

Varieties

66% Chardonnay

34% Aligoté

AOC

Bouzeron

Soils

Limestone and Clay Mix

Harvest Date

September 5, 2020

Fermentation & Aging

Barrel fermented

100% Neutral French oak

Technical Data

pH: 3.2

TA: 7.22 g/L

Alc: 13.7%

RS: <0.00%

Bottled: August 2021

Cases Produced: 100

VINEYARD NOTES

The grapes that make up this new blend come completely from our own parcels in the AOC of Bouzeron. The vineyards are just south of our winery in Meursault, and rest on gentle slopes that give each vine excellent exposure to full sun to help ripen each cluster. The soil is a mix of limestone and clay that helps maintain the bright acidity in these wines and adds the classic flinty notes commonly associated with wines from this area.

WINEMAKING NOTES

The grapes are brought to the winery in Meursault where they are de-stemmed and cold-soaked for 6-8 hours on the skins, prior to pressing. This "Macération pelliculaire" allows us to extract aromatics from the skin, which balances the acidity of the grapes. The grapes are then pressed and fermented in neutral French oak. All of our wines undergo a traditional non-inoculated natural fermentation, which often extends the fermentation through the winter and then undergoes a full malolactic fermentation in the spring. Thus remaining "sur-lie" and not racked until bottling after 12 months.

WINEMAKERS NOTES

L'Accord, which translates to "union" or "camaraderie" is a nod to these two main grapes of Burgundy coming together to express the terroir of Bouzeron with wonderful harmony. Typically these varieties would be bottled separately to present a full 100% varietal wine, however blending them offers greater complexity and adds some complementary elements that really elevate this wine. The addition of aligoté lends vibrant acidity to help balance out some of the ripe yellow fruit flavors of the chardonnay like pear and yellow apple. This bottle is certainly enjoyable now, but can probably be cellared with proper conditions for about 3-5 years.