

MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2018 MARCHAND & BURCH CHARDONNAY



Marchand & Burch is a collaboration of two old friends from France & Australia who share a love of fine wine. Winemaker Pascal Marchand and vigneron Jeff Burch have embarked on a partnership to hand-craft Pinot Noir and Chardonnay from selected sites in both countries. With a commitment to the natural, sustainable viticulture and traditional winemaking practices, we invite you to enjoy the pursuit of these two friends. This wine is part of the Marchand & Burch Australian collection.

VINTAGE

The vintage of 2018 has delivered exceptional wine. Our challenge has been to reign in the substantive fruit to create wines with style, finesse and authenticity, whilst allowing the free expression of what nature has delivered. The growing season saw a welcome return to favourable weather conditions more typical of the past decade in the south west of Western Australia.

A compact vintage which commenced in Mount Barker on 3rd March with Chardonnay for sparkling base and concluded on 20th April with Cabernet Sauvignon from the Abercrombie vineyard. So often the very good vintages seem to lack extraordinary weather events and 2018 was such a year. Good winter rains were followed by a temperate spring, then a moderate to warm summer – a text book progression of seasons for the ideal vintage. With veraison came the native marri blossom and a sigh of relief that the annual joust with the native, resident birds would be a minor battle not a major war. As summer relaxed into autumn, conditions remained fine. Yields were moderate across all varieties and ripeness and flavour development, concurrent.

The early quality assessment of the 2018 vintage is excellent. White wines are very pure, focused and concentrated while the reds show that same purity of ripe berry flavours and supple, fine tannins.

VINEYARDS

The Marchand & Burch Chardonnay is sourced from the Mount Barrow vineyard located in the eastern, elevated end of the Mt Barker sub-region. Planting commenced in 2005 and is dedicated to growing Pinot Noir and Chardonnay for still and sparkling wine. The unique attributes of this site include an elevation of 380M and a panorama of vineyard aspects from north to south facing. Planted to clone 95 and 96, the C block sits on a south east facing slope. Soils are some of the most ancient on the planet and as such are shallow, relatively infertile and of light structure.

VINIFICATION

All batches are handpicked and cooled in vented crates beforehand sorting and whole bunch pressing to extract only the finest free run juice. The juices ferment naturally in a mix of French oak barriques and puncheons ~ 40% is new. The separate parcels are matured on lees, in barrel for 9 months and may undergo malolactic. After blending, the wine receives minimal fining and no filtration before bottling.

TASTING NOTES

Pale straw in colour, the aromas offer a heady perfume of honeysuckle, orange blossom and lemon cream. On the palate baked apple and melon take centre stage, matched by silky mouthfeel and a fine mineral acidity. A balanced and delicious wine that combines elegance and focus - this vintage will reward cellaring.

CELLARING

7 to 10 years

ANALYSIS

Alcohol 13 %v.v
pH 3.35
Acidity 7.1g.lt
Residual sugar 0.7g.lt