

# MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

## 2022 MARCHAND & BURCH CHABLIS



**Tasting Notes:** Golden straw in colour with specks of green. Vibrant and indulgent fruit basket aromatics waft from the glass with yellow peach, creamed mango and pineapple followed by a sugared praline nuttiness. Further perfumes of dehydrated lemon rind, green apple and scratched lime skin tickle your senses and make way for a fresh cut straw savouriness.

Rich and full on the front palate, a lovely blend of fruit weight and minerality merge to create an enticing fist sip. Lemon tart, marmalade, baked apple and pomelo intertwine for a lingering and captivating blend of tart and sweet flavours. Tingings of nougat and a waxy, honeyed note complement these mouthwatering characteristics that finish with a zippy glide of grapefruit acidity.

**Vineyard:** Préhy, in the south of Chablis.

**Soil:** Kimmeridgian soil, able to provide good levels of acidity with high levels of minerality, rich clay and marine fossils.

**Maceration process:** Alcoholic and malolactic fermentation in stainless steel tank on lees without batonnage.

**Total vatting time:** 18 days

**Pressing:** Pneumatic press

**Total élevage:** 18 months

**Oak used:** No oak, ageing in stainless steel tank.

**Operations performed during ageing:** One racking after the malolactic fermentation

**Filtration:** No fining, no filtration.

All the vinification and ageing operations are carried out with reference to the lunar calendar.

**Cellaring:** Drink now and over the next 2 to 3 years.

**Alcohol:** 12.5%