

MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2025 MARCHAND & BURCH VILLAGE CHARDONNAY



WINE NOTES

A bright, impeccably composed and detailed Chardonnay with a seamless harmony of elements that speaks to the quality of the season and the site. A progression from sensible restraint to rewarding complexity traverses pink grapefruit, orange blossom and lemon meringue aromatics, while the taste buds are awakened and cradled by a gentle acidity and a sublime whisper of oak. Beguilingly persistent, the flavours evolve towards a more generous expression of the orchard, including hints of pome fruits, before a fresh, pithy finish primes the palate for the next sip. A chardonnay that is moreish, refined and unmistakably from the Great Southern.

VINTAGE 2025

The 2025 vintage across Margaret River and the Great Southern was defined by consistently warm, dry conditions without extremes, allowing for even ripening and strong fruit quality across both regions.

Following a long, dry 2024, both regions welcomed much-needed August rainfall which replenished soil moisture and filled dams, setting the stage for healthy vine growth. Spring began mildly before warming into a dry, settled period that supported strong canopy development and successful flowering. In Margaret River, this led to balanced vines and generous yields across all varieties. In the Great Southern, Pinot Noir and Riesling flourished early, while Chardonnay showed smaller, concentrated berries and lower yields.

Summer brought consistent warmth without heat spikes. In Margaret River, this encouraged rapid and even ripening across districts, with white harvest beginning 10 February. A warm, dry March advanced red ripening, while April's cooler spells and light rainfall allowed for measured picking decisions. The final Cabernet was harvested by 14 April.

In the Great Southern, early harvest began on 12 February for sparkling Pinot, followed by Chardonnay on 19 February. Ideal ripening conditions prevailed until mid-March, when timely Riesling picking avoided significant rain. Across both regions, fruit quality was high, acids held well, and yields were sound.

VINEYARDS

The Marchand & Burch Villages Chardonnay is sourced from our Mount Barrow vineyard in the Mount Barker sub region of the Great Southern.

Located on the eastern or Porongurup boundary, this vineyard 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. Across the many Chardonnay blocks on Mount Barrow, a variety of clones have been planted.

The French clones of 95, 96, 277 and 76 predominate the site with smaller portions of Gin Gin and the American clones. The vine density on this site is 2,222 vines per hectare and the canopy a single cordon with vertical positioning of shoots.

WINEMAKING

The fruit is whole bunch pressed and fermented with wild yeast in French oak, before being transferred to stainless steel for extended maturation. Careful lees handling and restrained oak influence build texture and complexity, while preserving freshness, purity and vineyard expression.

Inspired by the great white wines of Chablis, yet shaped by the character of Western Australia's Great Southern region, Village Chardonnay reflects the Marchand & Burch philosophy of crafting elegant, site-driven wines that balance approachability with a strong sense of place..

CELLARING

Drink now and over the next 2 to 3 years.

TECHNICAL DATA

Alcohol 12.5 % v.v

Acidity 6.45 g/l

Residual sugar 0.62 g/l

pH 3.13

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