



2022 Marchand & Burch Savigny-Les-Beaune Les Vergelesses Premier Cru

Savigny-Les-Beaune Les Vergelesses Premier Cru comes from an old-vine plot owned by Pascal within this vineyard, which is in the shadow of the great hill of Corton. Les Vergelesses is planted to both Chardonnay and Pinot Noir. Pascal's vines benefit from an ideal southern aspect on the undulating slope and his careful biodynamic farming to balance the soil and ensure optimum vine health. The wine carries the distinct signature of Les Vergelesses, a fresh minerality which uplifts the sweet and savoury characters. This young white Burgundy is already incredibly balanced and moreish and will be highly enjoyable for years to come.

The vines are 33 years old and planted on steep slopes composed of sandy marl and limestone. The grapes are whole bunch pressed and lightly crushed with alcoholic and malolactic fermentation taking place in French oak barrels, on lees without bâtonnage. Total vatting time is 18 days. Pressing is undertaken by pneumatic press. The wine is aged for 16 months in French oak casks, 25% of which are new, sourced from Tronçais and Allier forests with a light, long toast. One racking is performed before bottling, and the wine is fined and lightly filtered.

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2023 Marchand & Burch Mount Barker Chardonnay

The Marchand & Burch Chardonnay is sourced from the Mount Barrow vineyard located in the eastern, elevated end of the Mount Barker subregion. 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. The French clones of 95, 96, 277 and 76 predominate the site with smaller portions of Gin Gin and the American clones. Soils are some of the most ancient on the planet and as such are shallow, relatively infertile and of light structure.

Each batch is handpicked at around 12° Baumé. The individual parcels of grapes are cooled, hand-sorted then whole bunch pressed to separate the finest free run juice. After minimal settling, the juices are allowed to ferment naturally in French oak: 40% new, 30% 1 year, 30% older. The oak is composed of barriques, hogsheads and puncheons. Fermentation temperature is between 18°C to 22°C and the lees are stirred weekly from later in the fermentation until dry. The separate parcels are matured on lees in barrel and tank for 10 months and a portion of each batch undergoes malolactic conversion. The wine was blended to tank and received minimal fining and filtration prior to bottling.

