

MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY



2022 Marchand & Burch Chablis

Chablis, revered for its crisp, mineral driven Chardonnay, finds distinction in the vineyards of Pr hy. Here the Kimmeridgian soil imparts a distinctive flinty character to the wines while the cool climate and northeastern exposure of the vineyard contributes to the grapes' slow ripening, preserving their vibrant acidity and elegant aromatics.

The winemaking process begins with alcoholic and malolactic fermentation in stainless steel tanks, where the wine remains on lees without b tonnage. A total vatting time of 18 days allows for a careful extraction before gentle pressing with a pneumatic press. Aged for 18 months exclusively in stainless steel, the wine sees no oak influence, preserving its purity and crisp character. During this period, only one racking is performed following malolactic fermentation. The wine is bottled without fining or filtration, ensuring that its texture and expression remain as natural and unaltered as possible.

VILLAGE CHARDONNAY PACK | SHOP NOW

2024 Marchand & Burch Village Chardonnay

The Marchand & Burch Village Chardonnay is sourced from our Mount Barrow vineyard in the Mount Barker subregion 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.

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: 33% new, 33% 1 year, 33% older. The oak is composed of barriques and puncheons, promoting subtle oak aromatics and texture but without aggressive oak on the palate. Wild fermentation is conducted at temperatures between 20 C to 26 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.



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