

LE CLOS D'AUGUSTIN

BOURGOGNE CHARDONNAY

BURGUNDY

Story

The grapes that are used to make Le Clos d'Augustin are selected from vineyards located in the Côte Chalonnaise between the Maconnais region and the Côte de Beaune, in Southern Burgundy.

The Clos d'Augustin is named after Auguste Borde, one of the founding members of the cooperative based in the town of Bissey. This cooperative opened in 1928 and was amongst the very first of its kind in Burgundy.

Farming philosophy : Sustainable

Vineyard Information

Grape varieties : 100% Chardonnay

Plot size : 4,40 ha (11,3 Acres)

Average age of the vines : 25-30 years

South East facing

Elevation : 250-320m

Soils : limestone, marl and clay

FARMING PRACTICES

- Training method : Guyot
- No herbicides
- Cover crops
- Regular work of the soils
- Green harvesting

Winemaking

- Hand-picked grapes and mechanical harvest / Destemmed
- Cold pre fermentation maceration for 5 hours
- Pneumatic press
- Alcoholic and malolactic fermentation : temperature-controlled stainless-steel & concrete tanks / 21 days
- Aging: 2 months in stainless steel tanks / on fine lees
- Fined : yes
- Filtration : yes
- SO2 Total : <100ppm
- Vegan : Yes

Tasting notes

Pale yellow with gold flecks, unveiling a nose of freshly made brioche, cooked apples, and touch of accacia. A clean, lively pallet with good tension and soft finish.

