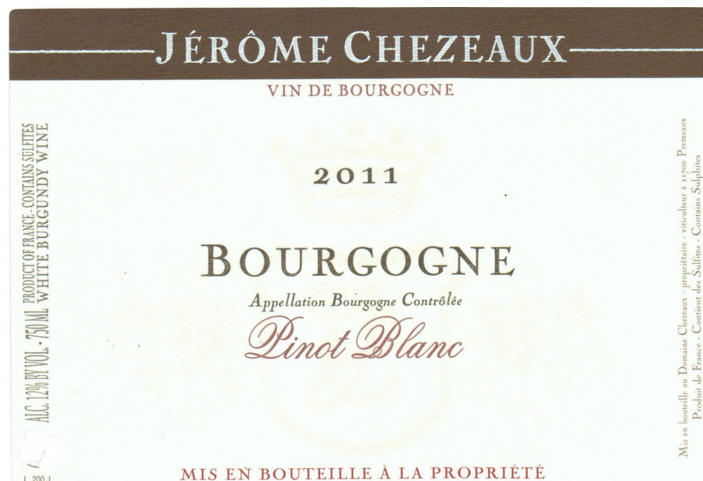


# Jérôme Chezeaux



## Bourgogne Blanc



### At a Glance:

- **Appellation:** AOC Bourgogne
- **Encépagement:** Pinot Blanc (80%), Chardonnay (20%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From a .36 ha parcel in Premeaux-Prissey
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines trained in Guyot and planted at 10,000 vines/ha
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** Manual, usually in late September

### In The Cellar:

- **Fermentation:** Since 2018 chardonnay and pino blanc co-ferment spontaneously in neutral barrel. Prior to 2018 wine co-fermented spontaneously in stainless-steel tank.
- **Pressing:** Whole-cluster, direct pneumatic pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in early spring
- **Élevage:** Since 2018, wine spends 8-10 months in 228-l neutral barrels. Prior to 2018, wine spent 8-10 months in 228-l neutral barrels (50%) and stainless-steel tank (50%).
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied at harvest, racking, and bottling; c. 20 mg/l free.

### In The Glass:

Chezeaux's Bourgogne Blanc, from a third of a hectare of old vines in Premeaux-Prissey, speaks of its origins in this specific sector of the southern Côte de Nuits in its unusual encépagement. Though clearly a vehicle for the underlying limestone, its fruit tends to be more pit-fruit-driven, slightly waxier, and with a whiff of exotic flowers not typically associated with Côte d'Or Chardonnay.