

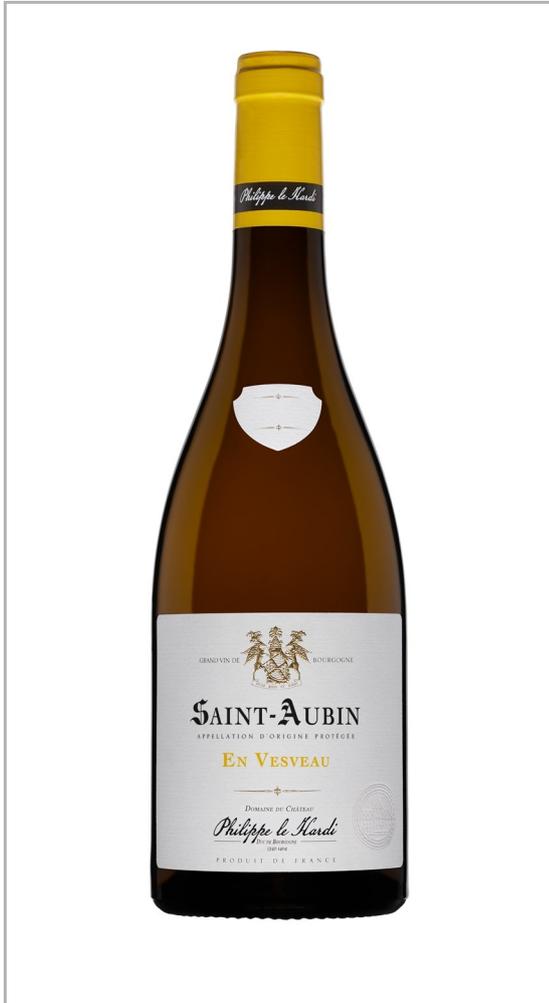


DOMAINE DU CHATEAU
Philippe le Hardi
DUC DE BOURGOGNE
1342-1404

LIBERTY WINES

The Domaine du Château

Domaine du Château Philippe le Hardi, Saint-Aubin `En Vesvau` 2019 Côte de Beaune, Burgundy, France



Grape Varieties	100% Chardonnay
Winemaker	François des Moutis
Closure	Agglomerated Cork
ABV	14.5%
Residual Sugar	1.1g/L
Acidity	5.3g/L
Wine pH	3.34
Bottle Sizes	75cl
Notes	Vegetarian

PRODUCER

Domaine du Château Philippe le Hardi (formerly Château de Santenay) was once the majestic stately home of the first Duke of Burgundy. Philippe le Hardi received his duchy from his father, the King of France, and became famous for banning the cultivation of Gamay in the Côte d'Or, saying in his edict of 1395 that only Pinot Noir could be used in the production of red wines from the already fabled slopes.

The magnificent Château has a flamboyant multi-coloured tiled roof 'en tuile vernissée de Bourgogne', one of the region's most distinctive architectural traditions. Despite the property's long history, it fell on hard times until it was taken over by French bank Crédit Agricole in 2010. The current owners have invested heavily in the estate over the past decade, building a new cuverie in 2014 and putting in a place a new team, including Chef de Cave François des Moutis. He is focused on revealing the quality of the domaine's single-vineyard sites through sensitive winemaking. A more gentle extraction and less new oak than in the past mean that the wines today are supple, characterful expressions of their well-respected sites.

VINEYARDS

Domaine du Château Philippe le Hardi owns 25 hectares of vineyards in the Côte d'Or, including four hectares in Saint-Aubin 'En Vesvau'. The soils here are free-draining with a mixture of clay and sand, and a subsoil which has a high limestone content. This forces the roots of the vine to dig deep to find the vital nutrients and water they need, which in turn results in a high concentration of flavour within the fruit.

VINTAGE

The 2019 vintage began with an extremely mild winter. By July and August, temperatures had become hot and dry, increasing concentration levels in the grapes. The warm weather continued throughout the summer months. At harvest, the fruit displayed optimal health, rich and ripe characteristics, yet still retaining exceptional balance and elegance.

VINIFICATION

The winemaking is simple and traditional. After crushing in a pneumatic press, the must was settled for 12 hours then fermented in oak barrels. The wine was aged on its lees and spent 15 months in oak, of which 20% was new, before being bottled in January.

TASTING NOTES

This wine is gold in colour with a very expressive nose. Notes of yellow peach, apricot and citrus fruits are supported by vanilla nuances from judicious oak ageing. The elegant palate has good concentration and medium body. Ripe fruit, well-balanced oak and bright acidity highlight the complexity of the wine.