



Terroir

A blend of several plots within the same renowned place "Le Chêne Marchand" Upper Oxfordian limestone locally known as "caillottes", south, south east, southwest exposure.

Shallow, well-drained soil
The vines are planted at mid-slope at an altitude of 240 to 260 metres

Vines

Grape variety: Sauvignon Blanc
Planting density: 6,800 to 8,800 vines/hectare depending on the age of the plots

Cultural practices

Poussard Guyot pruning
Debudding in spring
Organic amendments since 1989, in compliance with organic requirements
Hand harvested



Le Chêne Marchand 2021

Vintage

After an early start to the growing season in early April, frost caused significant damage to the estate in general. Following a cool May, when everything came to a standstill, the temperatures in June accelerated growth and made work in the vineyards difficult, especially as the regular rainfall meant that intensive protection of the vineyard was required at the same time. Ripening was slowed down by the lack of sunshine, but at least the balance was there. The Sauvignon grapes were harvested between 24 September and 6 October.

Vinification

Hand picked late September

The entire bunches of grapes are fed into pneumatic presses.

Cold settling for approximately 36 hours

Fermentation of the musts in temperature-controlled stainless steel tanks for 25 - 30 days and 5% in oak barrels.

Lees ageing for 10 months

Racked and blended in July 2022

Matured on fine lees for another 9 months

Filtered and bottled in April 2023.

Tasting notes



Yellow with golden highlights.



Complex nose combining jammy fruit, pastry notes and a touch of acidity: lemon meringue pie, fresh fig and rhubarb jam.



Supple on the attack, the crisp palate reveals an acidic structure dominated by iodine and chalky minerality. The flavours of fig and rhubarb are confirmed, resulting in a structured and enveloping palate.



Serving temperature: 8 to 10°

Food pairing: seafood risotto, Burgundy snails with parsley, pan-fried foie gras.

Ageing potential: 8 to 10 years