

# Domaine Camp-Atthalin Savigny-Lès-Beaune "Dessus Les Vermots" dry white 2022



**Product price:**

**€192.00**

**Product features:**

Area: BURGUNDY

Winemaker: Les Frères CAMP

Vintage: 2022

Appellation: Savigny-Lès-Beaune

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

Cépage dominant: chardonnay

## **Product short description:**

The great cuvée of the domaine in white (60% chardonnay and 40% pinot blanc). Rich and opulent, yet very tense and not fatty. What one can expect from a good classic and well-crafted Burgundy, perhaps still a bit young at its release in 2022.

A very young (and very small) domaine full of promises, two very skilled winemakers who know where they are going with their 5 hectares (organic from the start, courageous!).

## **Product description:**

**PRESENTATION OF THE DOMAINE CAMP-ATTHALIN**  
**+ ALL ITS OTHER WINES IN STOCK**

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## Domaine Camp-Atthalin Savigny-Lès-Beaune "Dessus Les Vermots" dry white 2022

### Technical sheet written by the domaine :

**Terroir** : South-facing exposure, significant slope. Altitude 320 m. Vineyard planted in 1990. White limestone soil where rock outcrops appear in places.

Grapes: blend of Chardonnay and Pinot Blanc

Tasting: fruity wines, white flowers with citrus notes. Lots of volume on the palate.

**Philosophy of the domaine** : The idea we have of vine cultivation is to respect the soil, the plants, the people who work there, and those who consume the product of this land. This involves respecting the environment, the terroir, and living beings. To achieve this, we only use certified organic and biodynamic inputs and "small equipment" like tracked vehicles, which have a low carbon footprint and minimal impact on soil compaction. This philosophy is also reflected in the winemaking process, with a vinification that respects the expression of the different terroirs by intervening as little as possible during vinification.

**Vine Cultivation** : Vine cultivation is organic and biodynamic. We aim to respect the fauna and flora of each parcel. Therefore, we do not plow; we simply perform light surface scratching to slightly aerate the soil and prevent excessive grass growth. We always maintain a vegetative cover in the row. We do not want bare soil.

**Vinification** : Direct pressing.

Static settling for 24 hours, then barreling with a portion of new barrels (20 to 30% depending on the cuvées).

The use of sulfur is limited to 2 grams per hl maximum for less healthy years.

Fermentation occurs with indigenous yeasts.

Bâtonnage.

Malolactic fermentation.

Aging for 10 months.

Protein stabilization (bentonite fining) if necessary.

Light white earth filtration.

Bottling with natural corks.

**The wine** : We want our wines to be the exact expression of the terroir from which they originate. We appreciate expressive, fruity, and rich whites, as well as aromatic reds with good volume on the palate. We decide on the harvest date when we have reached the best aromatic and phenolic maturity.