

Domaine des Coeuriots Vézelay "Le Clos" dry white 2023



Product price:

€120.00

Product features:

Area: BURGUNDY

Winemaker: Marie Giraud et Yoann Defert
(COEURIOTS)

Vintage: 2023

Appellation: Vézelay

Color: dry white

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: chardonnay

Product short description:

We can't believe that the cuvée of prestige from a domaine in Burgundy costs €19. Yet, this is the case here, with a superb organic parcel chardonnay from the modest AOP Vézelay. The price has significantly decreased from 2022, which was indeed a bit higher and with an extra year of aging, demonstrating how grounded the winemaker is during this crisis in the wine world (2025)

Product description:

PRESENTATION OF THE DOMAINE DES COEURIOTS
+ ALL ITS OTHER CUVÉES IN STOCK

Domaines des Coeuriots Vézelay "Le Clos" dry white 2023

Technical sheet written by the domaine :

VINES

Terroir: Shallow clay-limestone soil from the lower Bathonian. Full south orientation

Cultivation method: Plot certified organic for 10 years. Soil worked by plowing

Vineyard area: 0.80 ha

Age of the vine: 32 years

VINIFICATION & AGING

Vinification: Manual harvest. Parcel vinification. Whole-cluster pressing. Cold settling for 18 to 24 hours

Aging: Aging in enamelled tank for 9 months. Care taken in monitoring alcoholic fermentation to extract the maximum potential of fruit aroma. Malolactic fermentation completed. Fining and filtration. Low addition of sulfites

TASTING & SERVICE

Tasting: Pale yellow gold color. Floral and fruity aromas complemented by a mineral touch on the palate. Fresh, tangy mouthfeel with a well-defined finish. Expressive and energetic wine

Aging potential: Between 3 and 4 years Service: From 11 to 13°C

Food pairing: Aperitif, fish, and shellfish

OUR DOMAINE

Date of takeover: 2012

Total area of the domaine: 10 ha