

Domaine des Coeuriots Vézelay dry white 2023



Product price:

€102.00

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 had a real crush on this 100% Chardonnay from Burgundy from the modest Vézelay appellation. Perfectly vinified and organic to boot, its pleasure-to-price ratio is impressive. Do you know many good white Chardonnays from Burgundy with an AOP and at €17?

Product description:

PRESENTATION OF THE DOMAINE DES COEURIOTS
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Comments on this

Domaines des Coeuriots Vézelay dry white 2023

Guide Hachette des vins 2024 (Sept. 2023):

Domaine des Cœuriots: The winemaker. Farmers 2 km from Vézelay, Claudette and Joël Defert planted chardonnay in 1990 on their parcels classified as appellations. They delivered their harvest to the cooperative until 2012 when their son Yoann began direct sales. The domaine, in organic conversion and whose name recalls heart-shaped fossils present in the clay-limestone soils of their vineyard, was taken over in 2022 by Marie Giraud, with Yoann Defert remaining in charge of the winery.

Technical sheet written by the domaine:

VINES

Terroir: Shallow clay-limestone soil of the lower Bathonian. South / southeast orientation

Cultivation method: Conversion to Organic Farming since 2018, certification in 2021. Soil work by plowing

Vineyard area: 5.60 ha

Average age of vines: 32 years

VINIFICATION & AGING

Vinification: Manual harvest. Vinification by parcel blending. Whole cluster pressing. Cold settling between 18 and 24 hours

Aging: Aging in enamelled vats between 9 and 12 months. Careful monitoring of alcoholic fermentation to extract the maximum potential of fruit aroma. Malolactic fermentation completed. Fining and filtration. Low sulfite addition

TASTING & SERVICE

Color: Straw color, silver reflections

Nose: A very elegant nose revealing a fine and seductive aromatic bouquet, mixing notes of flint and exotic fruits, such as mango; accompanied by subtle iodine touches and light apple notes.

Palate: A discreet and elegant attack focused on iodine notes. The mid-palate is rounded, ample with a sensation of sweetness. The finish is very fine with an appreciable aromatic persistence and a slight astringency at the end of the palate.

Aging potential: 5 to 7 years

Service: From 12 to 14°C

Food and wine pairings: Aperitif, white meats, cheeses