

# 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

Alcool: 13,5

## 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/price ratio is impressive. Do you know many good white Chardonnays from Burgundy with AOP status for €17?

## Product description:

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

Comments on this

**Domaines des Coeuriots Vézelay dry white 2023**

**Guide Hachette des vins 2024 (Sept. 2023):**

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*Domaine des Cœuriots: The winemaker. Farmers located 2 km from Vézelay, Claudette and Joël Defert planted Chardonnay in 1990 on their plots classified under appellations. They delivered their harvest to the cooperative until their son Yoann set up in 2012, focusing on direct sales. The domaine, undergoing 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 from the lower Bathonian. South / southeast orientation

Cultivation method: Conversion to Organic Agriculture 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 blending parcels. Whole bunch pressing. Cold settling between 18 and 24h

Aging: Aging in enameled tanks between 9 and 12 months. Focus on monitoring alcoholic fermentation to extract the maximum potential of the fruit's aroma. Malolactic fermentation carried out. Fining and filtration. Low addition of sulfites

### **TASTING & SERVICE**

Appearance: Straw color, silver highlights

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

Palate: A discreet and elegant attack focused on iodized notes. The mid-palate is round, full with a sensation of sweetness. The finish is all finesse with an appreciable aromatic persistence and a slight astringency at the end of the palate.

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Aging potential: 5 to 7 years

Serving: 12 to 14°C

Food and wine pairings: Aperitif, white meats, cheeses