

DOMAINE CHARDIGNY

BOURGOGNE CHARDONNAY

ORIGIN

Leynes, Burgundy, France

WINE TYPE & VARIETIES

Still white, Chardonnay

VINEYARD

Two different south facing ones

SOIL

Jurassic limestone,
sandy alluvial, clay

AGE OF VINES

Planted 2013 and 2015

VITICULTURE

Organic certified,
biodynamic practices

VINIFICATION

Manual harvest, little
intervention, indigenous yeast,
spontaneous fermentation in
stainless steel, 9 months aging in
stainless steel

The newest chapter in the Chardigny family's 200-year history has begun. It's not difficult to imagine the bright future in store for these talented brothers working together.

In 2014, brothers Pierre-Maxime and Victor-Emmanuel took the reins of the family vineyards in Beaujolais and St. Veran. First on the agenda was the conversion from sustainable farming to organic. Renovation of the old cellars is en route. The youngest brother of three, Victor finished school with a degree in Enology and Viticulture and oversees all the vineyards and winemaking. Pierre-Maxime the eldest, holds a degree in business and focuses on commerce when times in the vineyard and cellar are slow, (which seems to be never). The middle brother, Jean-Baptiste joined the team around 2019/20 vintages and has a degree in agronomy. He was the vineyard manager for Domaine Leflaive's biodynamically farmed Mâcon vineyards for some years before rejoining the family.

From north to south, the terroir of Saint-Véran borders directly on that of its neighbour, the Pouilly-Fuissé appellation, and together they share soils that are a mixture of chalk and clay. The area ranges in altitude from 250 to 450 metres. Most of the family's vineyards lie in cooler areas of the appellation, providing good tension in the wines with bright fruit and mineral notes.



VIN

EST. 2012