



GRAND VIN DE BOURGOGNE

Domaine Borgeot, Puligny-Montrachet 'Les Grands Champs' 2014

PRODUCER

The 23 hectare Domaine Borgeot is situated in the village of Remigny in the Côte de Beaune. It was created in 1903 and is now run by fourth generation brothers Laurent & Pascal Borgeot. Their 23 hectares are in the villages of Bouzeron, Santenay, Chassagne-Montrachet and Puligny-Montrachet. The magic of Domaine Borgeot lies in the two people who make these charming wines. Pascal is calm, measured and brings an element of control over Laurent, who cannot sit still for one minute. As the saying goes in Burgundy, if you look at the person behind the wines, you will get an idea of the style of wine in your glass. Domaine Borgeot wines exhibit the calm restraint of Pascal balanced with the exuberance and liveliness of Laurent.

VINEYARDS

All fruit is sourced from vineyards within the family Domaine, located in the village of Remigny in the Côte d'Or. The total area under vine is 23 hectares spread across the villages of Bouzeron, Santenay, Chassagne-Montrachet and Puligny-Montrachet. In the vineyard, brothers Pascal and Laurent adopt an approach of 'lutte raisonnée', meaning that they will do everything in their power to adhere to the principles of organic farming and avoid the use of pesticides.

VINTAGE

Never has the phrase 'all's well that ends well' rung so true as in the case of the 2014 Burgundy vintage. Devastating hailstorms in June were followed by a cold and rainy August, where temperatures struggled to reach 20°C. These conditions meant that the threat of rot, under-ripe grapes and another low-yielding vintage hung over the growers. Just as all hope was fading, September was bathed in sunshine and rescued the 2014 vintage from the brink of disaster.

VINIFICATION

Grapes were all harvested by hand and underwent sorting to ensure that only the finest of fruit made it into the final wine. Throughout the vinification process, the brothers employed a combination of both traditional Burgundian techniques and modern winemaking practices with an emphasis on temperature control. 100% of the fruit was destemmed and the grapes were chilled before fermentation. Fermentation took place in open vats for 18 days with daily pumping over. Following this, the wine was transferred to French oak for 11 months of ageing. 25% of barrels were new, with the remainder being a combination of two, three and four year old oak.

TASTING NOTES

An elegant Puligny, with pretty floral aromas followed by tropical fruit flavours including pineapple and hints of tangerine. Fresh, with mouthwatering acidity and lovely minerality on the finish.



VINTAGE INFORMATION

Vintage	2014
Region	Côte de Beaune, Burgundy
Grape Varieties	100% Chardonnay
Winemaker	Lauren Borgeot
Closure	Natural Cork
ABV	13%
Bottle Sizes	75cl