



DOMAINE SAINTE MADELEINE

Bourgogne Le Clos

Vézelay, resembling countless quaint French villages, rests on a hill amidst idyllic landscapes of fields and forests. Despite its unassuming exterior, Vézelay holds significance as the home of the Basilica of Sainte Madeleine, a remarkable example of Romanesque architecture. The village's prosperity, rooted in the shrine of Mary Magdalene, was maintained by Cluniac monks, despite controversies surrounding the authenticity of the relics. The Cluniac presence in Vézelay dates back to the late 9th century, with wine playing a pivotal role in the area's history until the phylloxera crisis devastated the vineyards in the late 19th century. The village's viticultural renaissance was spearheaded by chef Marc Meneau, leading to the establishment of a Cave Cooperative and the recognition of Vézelay as a distinct Burgundy appellation in 2017.

Among the newer generation of Vézelay winegrowers are Alexandre and Blandine Corguillé, whose Domaine Sainte Madeleine has rapidly expanded. They purchased and replanted hectares of Chardonnay, aiming for organic certification by 2023. Alexandre, influenced by Domaine Raveneau, uses a blend of clones and selection massale for his Chardonnay plantings. The estate currently produces a village Vézelay, along with specific releases like Vézelay Les Saulniers, Bourgogne Blanc Côte Chauffour, and a Bourgogne Rouge named Le Clos. While awaiting recognition, Côte Chauffour is labeled Bourgogne Blanc, with aspirations for 1er crus status in the future. Alexandre oversees all aspects of winemaking, highlighting the uniqueness of his wines—expressing the Burgundian charm in just a few years, a remarkable accomplishment capturing the essence of the region.

Domaine Sainte Madeleine's Bourgogne Le Clos is a masterfully crafted testament to the Burgundian Pinot Noir grape. Nestled in the Vézelay area, the vineyard boasts an impressive age of 47 years, featuring the oldest Pinot Noir vines in the region. The grapes, carefully harvested by hand, undergo a meticulous two-week maceration in wooden vats, with fermentation driven by native yeasts to accentuate the innate character of the fruit. Following this, Bourgogne Le Clos gracefully ages for 10 months in 228L second and third-year French oak barrels, enhancing its complexity and structure. The wine is a brilliant ruby color, and the nose unfolds with a harmonious blend of red and black fruits alongside floral notes. On the palate, it reveals a beautifully structured profile with supple tannins and a lingering, slightly spicy finish.

ORIGIN

France

APPELLATION

Bourgogne

SOIL

Middle jurassic clay-limestone

AGE OF VINES

47

ELEVATION

270 meters

VARIETIES

Pinot Noir

FARMING

In conversion to certified organic

FERMENTATION

Manual harvest, Maceration in wooden vats for 2 weeks, Fermentation with native yeasts.

AGING

Aging for 10 months in 228L second and third year oak french barrels

