



# DOMAINE SAINTE MADELEINE

## Bourgogne La Cote de Chauffour

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.

### ORIGIN

*France*

### APPELLATION

*Bourgogne*

### SOIL

*Middle jurassic clay-limestone*

### AGE OF VINES

*5*

### ELEVATION

*225 meters*

### VARIETIES

*Chardonnay*

### FARMING

*In conversion to certified organic*

### FERMENTATION

*Manual harvest, direct pressing in whole bunches, fermentation with native yeasts*

### AGING

*Natural malolactic fermentation, light filtration before bottling*

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.

Bourgogne La Cote de Chauffour is a delightful expression of Chardonnay crafted from very young vines aged just 5 years. Situated at an altitude of 225 meters, the vineyards benefit from Middle Jurassic clay-limestone soils. The winemaking process is meticulous, with manual harvest and direct pressing of whole bunches, followed by fermentation with native yeasts. The wine undergoes natural malolactic fermentation and experiences light filtration before bottling. This careful approach results in a wine that beautifully balances freshness and depth. On the palate, expect a medley of citrus and stone fruit flavors harmoniously interwoven with subtle mineral notes, showcasing the terroir's influence with its vibrant acidity and touch of creaminess.

