



# DOMAINE SAINTE MADELEINE

## Vézelay 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.

Vézelay Le Clos is an exceptional representation of the Vézelay appellation, showcasing the finesse of Chardonnay grapes cultivated from 48-year-old vines rooted in the Middle Jurassic clay-limestone soils. Harvested with meticulous care by hand, the grapes undergo direct pressing in whole bunches, initiating fermentation through native yeasts in barrels. This wine then matures for 10 months in third and fourth-year French oak barrels, subtly enhancing its profile with oak nuances while preserving the purity of the fruit. The wine's brilliant color, adorned with greenish-yellow reflections, complements its precise nose, revealing hints of honeysuckle and minerals. The palate showcases a balance between its citrus notes and a lingering, saline finish.

### ORIGIN

*France*

### APPELLATION

*Vézelay*

### SOIL

*Middle jurassic clay-limestone*

### AGE OF VINES

*48*

### ELEVATION

*270 meters*

### VARIETIES

*Chardonnay*

### FARMING

*In conversion to certified organic*

### FERMENTATION

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

### AGING

*Aged for 10 months in third and fourth year french oak barrel*

