

Coffinet-Duvernay

France - Borgogna Côte de Beaune - Chassagne-Montrachet



DOMAINE COFFINET-DUVERNAY

Ownership/Founders Laura Coffinet and Philippe Duvernay / Fernand Coffinet and Cécile Pillot

Start of Activity 1989

Vitiviniculture Traditional

Hectares 6

Bottles produced 25000

CHASSAGNE-MONTRACHET PREMIER CRU DENT DE CHIEN

100% Chardonnay

Production area: Chassagne-Montrachet - Burgundy Côte d'Or

Terrain: suolo sassoso su uno strato di calcare bruno argilloso, tipico di questo Cru

Harvest: manual

Vinification: Gentle pressing in the pneumatic press. The must decants for 24 hours (debourbage) to allow the coarse lees to settle, and the wine drops by gravity into small oak barrels for primary and malolactic fermentation. The must is stirred (batonnage) very rarely during malolactic fermentation to allow the wine to develop without oxidative notes

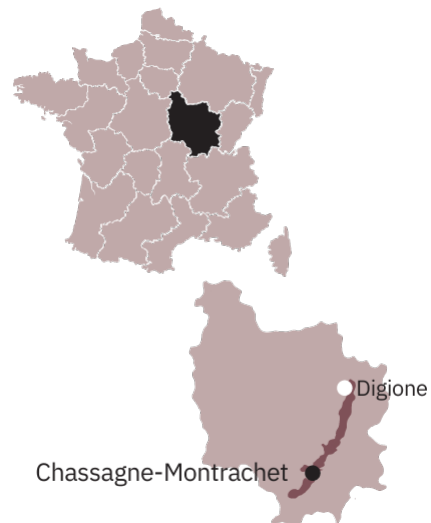
Refinement: 15 months in oak barrels (50% new) and then bottled

Color: straw yellow with greenish highlights

Fragrance: Aromas of white flowers, wet stones and hints of apple pulp

Flavor: taut, juicy, with great acidity

Alcoholic Grade: 13% vol



Born as Domaine Coffinet and handed down to the various generations, since 1860 this small Domaine has always been linked to Chassagne-Montrachet. The turning point came in the 80s when Fernand Coffinet and his wife Cécile decided to divide the property between their two daughters. It was in 1989 that Laura Coffinet and her husband Philippe Duvernay founded Domaine Coffinet-Duvernay, combining their personal and professional lives. Over the last few years they have worked hard on the smallest nuances of the individual terroirs, offering today, with their wines, an exceptional panorama of Chassagne-Montrachet. All wines are made from grapes from the Chassagne commune alone, and Philippe's perfect knowledge of this terroir means that he is able to meticulously interpret each small parcel under the common denominator of the small Côte de Beaune village. Fine, elegant and tense wines with a great aging potential, perfect ambassadors of their great terroir.