

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 25.000

CHASSAGNE-MONTRACHET 1ER CRU LES FAIRENDES

100% Chardonnay

Production area: Chassagne-Montrachet, in Morgeot

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

Harvest: manual

Vinification: the must is left to rest for 24 hours. It is then transferred by gravity into small oak barriques for alcoholic and malolactic fermentation. Batonnage is rarely performed

Refinement: 15 months in oak barrels (1/3 new), then blended in stainless steel, then bottled

Color: straw yellow

Fragrance: aromas of ripe pear and apple enriched with earthy and mushroom notes

Flavor: the power and structure of this wine combine with its aromatic richness

Alcoholic Grade: 13.5% 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 each individual terroir, and today their wines offer an exceptional overview of the Chassagne-Montrachet terroir. All wines are produced with grapes from the commune of Chassagne alone, and their perfect knowledge of this terroir allows Philippe and his son Bastien, who joined his father in 2012, to meticulously interpret every small parcel under the common denominator of the small village of Côte de Beaune. Fine, elegant and tense wines with a great aging potential, perfect ambassadors of their great terroir.