



TERROIRS The grapes hail from the mid-sloped "Les Vergelesses" vineyard just east of the Savigny-les-Beaune village and bordering Pernand-Vergelesses village. The vineyard is located on the north side of the valley of the small Rhoin river and across from the Grand Cru sites of the hill of Corton. It has a perfect south-eastern aspect, with a gently inclining slope. The soil is gravely and stony, composed of small limestones mixed with clay.

FARMING Estate owned and farmed. Biodynamic farming (and certified organic) using the lunar calendar. For Pascal & Moray, farming is about respecting nature intuitively, not dogmatically. Yields are kept low by de-budding. All of Domaine Tawse's premier cru and grand cru parcels are now worked by horse and plow. The harvesters pick in small batches and transport the grapes in 17-kg cases to preserve their integrity. Every vineyard is immaculately kept by hand, from the canopy management and pruning to the harvest.

GRAPE VARIETALS 100% Chardonnay

VINE AGE Planted in 1990.

AVERAGE YIELD 37hl/ha

WINEMAKING After the harvest, the team sorts through the crop vigorously, often giving up 10 percent to ensure that only the finest quality fruit reaches the fermentation tanks. The grapes are gently whole bunch pressed, lightly crushed, and undergo primary and malolactic fermentation in barrel, sur lie, without any battonage. The wine is aged for 16 months in 25% new French oak barrels, with one racking before bottling. A light fining and filtration is performed before bottling. All aging operations are carried out according to the lunar calendar.

TASTING NOTES Beautifully dense aromatics of smoked chalk, golden apples, fresh herbs, Blanc des Blancs Champagne, and lemon cream. Scintillating limestone minerality and a high energy to the acidity ensure the wine's status as an incredible food pairing, but this is also a fantastic aperitif for any white wine lover.

ANNUAL PRODUCTION

