

## Bourgogne Côte Chalonnaise Rouge, Les Champs de Thémis

Burgundy, France



<b>Product code</b>	LT0222RC
<b>Grapes</b>	Pinot Noir
<b>Country</b>	FRANCE
<b>ABV%</b>	13
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Les Champs de Thémis
<b>Vintage</b>	2022



Organic



Biodynamic



Vegan



Vegetarian



### Producer

New on the Irish market, the Côte Chalonnaise selection from Xavier Moissenet of Les Champs de Thémis. Organically farmed with minimal sulphur usage, they offer great value and incredible depth from such young domaine. As with most of Burgundy today, allocations are small with this domaine. Originally from Nuits-Saint-George Xavier decided to move south to start his own project. He rents the land that is farmed organically in the vineyards around Bouzeron. Bouzeron in the Cote Chalonnaise is the only commune to grow 'golden' Aligote. All the vines are mature with some vines over 80 years old, the concentration and definition from the older vines gives huge complexity to the wines. What impressed Harriet about the wines, was the careful use of oak, elevating the fruit aromas and adding depth to the palate of each wine. Xavier works closely with the Chassin tonnellerie, ensuring that each plot has the perfect élevage.

### Tasting Notes

50-55 year old Pinot Noir yielding small grapes. 50% whole bunch gives bountiful fragrance on the nose. Crunchy freshness on the palate gives crushed raspberries and blackcurrant leaf. Structures and defined by minerality thanks to just 10% new oak and the use of concrete vats.

### Viticulture

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## Winemaking

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