

MAISON EVENSTAD

Bourgogne Blanc Aux Argillières

2022

THE CLIMAT

“Aux Argillières” Climat is located in the lower part of the slope, in the village of Premeaux-Prissey. Our chardonnay vines are rooted in a very calcareous soil, largely composed of white marl. The slope, over 5%, faces south and allows good maturity.

THE WINE

A noble wine where notes of citrus dominate the aromatic. Its mouth is bright and tight, whereas the finish stretches out, revealing mineral notes and iodized hints.

THE VINTAGE

2022 is synonymous with a vintage of great quality and the return of satisfying volumes. After a mild and dry winter, the growing season arrived early. Spared by the April frost, the warm spring accelerated plant growth, favoring early flowering and optimal fruit set. After particularly dry spells during winter and spring, late June rains were timely. A hot, dry and at times scorching summer allowed for a good ripening, although in places the vines did react to hydric stress. Mid-August rainfall will be decisive by constant sunshine until the harvests, which started on 25th August in the Côte de Beaune and 2nd September in the Côte de Nuits.



VARIETAL	100% Chardonnay
HARVEST DATE	4/09/2022
BOTTLING DATE	10/04/2024
BARREL AGING	14 months
% NEW BARRELS	20%
ALCOHOL CONTENT	13,5%
ORIENTATION	South
CLASSIFICATION	Régionale
BOTTLES PRODUCED	1744



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