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DOMAINE COURBET CHARDONNAY DE LA VALLÉE

£39.00

SKU: FRDMCCV

Categories: Chardonnay, White Wines, Biodynamic, France, Dry, £20 - £49.99 Wines, Organic, Vegan

Domaine Courbet was founded in 1896 and consists of just 7.5 hectares, half of which are in the prestigious Château Chalon appellation, source of the Jura's finest wines. Damien Courbet is surely a big star of the future – since taking over from his father Jean-Marie he has started working biodynamically, making small quantities of immaculate wines in a fine elegant style, very focused on terroir, with a technical yet light touch approach to his winemaking that brings out the maximum expression of the region and its varieties. The wines avoid rusticity while being true to their origins.

This Chardonnay La Vallée is made from parcels of vines planted in 1990, 1996 and 2000 on southwest facing clay-limestone soils from the Jurassic period. Some plots are near the base of a rocky escarpment, resulting in a stony topsoil resting over marls. Vines are trained to simple guyot and the vineyard cultivated biodynamically, with herbal teas and the various biodynamic preparations in use. Fermentation in French oak barrels is followed by 12 months ageing, with regular topping up.

An enticing nose of ripe nectarine, citrus rind, marzipan, acacia and oyster shell. Concentrated palate with real focus and a plump texture narrowing to a long, fine mineral finish. A gorgeous Chardonnay that represents sensational value

