

# THE SOURCE DOMAINE CHARDIGNY BEAUJOLAIS



## 2021 SAINT-AMOUR, A LA FOLIE LOT 2

### PRODUCER OVERVIEW

Pierre-Maxime and Victor-Emmanuel Chardigny took over their 18th-century family estate in 2015, located on the geological and appellation border between Beaujolais and Mâconnais. They are now joined by their brother Jean-Baptiste, who spent years as the chef de culture (vineyard manager) for Domaine Leflaive, a celebrated biodynamic grower in the Côte d'Or and Mâconnais. Together, they farm 20 hectares of organically certified vineyards in Saint-Amour and Saint-Véran, with Chardonnay grown in Jurassic limestone and clay, and Gamay in the acidic, igneous rock of France's Massif Central. Chardigny's Beaujolais style is clean and direct, a balance between classic Côte d'Or Pinot Noir and softer, semi-carbonic Gamay typical of modern Beaujolais, along with fresh, gentle, mineral-driven Chardonnay.

### VINEYARD DETAILS

Clos du Chapitre comes from vines planted in 1982 on a flat surface at 300m altitude of granite bedrock with a shallow-to-medium deep topsoil of acidic of igneous and metamorphic sand and gravel.

### CELLAR NOTES

Grapes are cooled to 8°C prior to a 50% whole-bunch, semi-carbonic 2-week natural "infusion" fermentation, followed by 8 months in 2/3 old, 600L French oak and 1/3 in steel with a light filtration and first sulfites added at bottling.



