

THE SOURCE DOMAINE CHARDIGNY BEAUJOLAIS



2022 BEAUJOLAIS LEYNES

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

3ha at geological convergence between Beaujolais & Mâconnais. Jurassic limestones & clay to acidic igneous, volcanic rocks of Massif Central. Vines planted 2013. S exposure.

CELLAR NOTES

Grapes are cooled to 8°C prior to a 100% whole-bunch, carbonic 10 to 12-day natural “infusion” fermentation, followed by 6 months aging in steel and old French oak with a light filtration and the first sulfites added at bottling.

