



Bourgogne Chardonnay, Les Parcellaires de Saulx 2021

White | France | Burgundy | 13% | Dry, crisp white

CODE: PS150213

From fruit grown around Rully, their Bourgogne Chardonnay is barrel fermented, and is rich and rounded with lovely citrus zip. This just grows in the glass and is much more serious than the name suggests.

"Made with fruit sourced from vineyards around Rully, barrel fermented and aged in one-year-old oak for 8-10 months. There's a buttery softness, grilled peach flavours and a hint of struck match. Very approachable." AW, Decanter - December 2025

Tasting Notes

As the name implies, the team at Les Parcellaires de Saulx works with parcels; the owners of Château Belleville in Rully and Clos de la Commaraine in Pommard bought a former manor house with a *négociant* arm and have added a new twist to it. They buy in fruit for white wines, juice for reds (they are building a red cellar but it was delayed by Covid lockdowns) and each parcel is treated as a parcel, whereas *négociants* primarily blend batches together to give more availability. Most lots consist of no more than two or three barrels and, in 2021, they were unable to source sufficient fruit or wine from many of the crus they normally follow. Winemaker Isabelle Laurand is particularly choosy about the fruit and juice she will use as they have to be truly representative of their *appellation* and *terroir*.

75cl Bottle

£34.22

Case (6 bottles)

£205.36

