



Bourgogne Chardonnay, Les Parcellaires de Saulx 2022

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

CODE: PS150223

Sourced principally from Rully, fermented for 8 to 10 months in one year old barrels. Rich gold with a nose of toasty white fruit, lightly grilled with white stone fruit behind. Less overt on the palate, more linear, with white stone fruits again, juicy and intense, racy and fresh with a lovely bite and some apricot notes on the finish. Drink 2024 - 2026

Tasting Notes

Les Parcellaires de Saulx is a relative newcomer to the Burgundian scene, and a bit of a disrupter at that. In 2017 the new American owners of Clos de la Commaraine in Pommard, also owners of renowned Rully estate Domaine de Belleville, set up a *négociant* arm on the edge of Meursault in an old manor house with extensive underground cellars. The aim, as the name implies, is to work with parcels, unique crus of bought in fruit or must, the majority of which are either organic or biodynamically produced. The only blending winemaker Isabelle Laurand does is between barrels from the same lot, never between different parcels or lots and her aim is always to maximise the expression of the terroir and vintage. They have latterly bought some vines in the Côte d'Or, Monthélie and Santenay, to supplement their 28 hectares in Rully and to assure supply.

75cl Bottle

£33.23

Case (6 bottles)

£199.36