This Burgundy Estate produces one utterly perfect wine: a pure and refreshing Chardonnay, from the birthplace of the Chardonnay grape.



Mâcon-Chardonnay 2019

Mâcon, Spain

ESTATE

The Talmard family's history of grape-growing in the Mâconnais can be traced back to the late 17th century. More recently, the domaine had been run by brothers Paul and Philibert Talmard, and it comprised about 100 acres overlapping two of the higher-quality named villages within the Mâconnais (Chardonnay and Uchizy). Although they sold their wine initially to the local coop, the brothers started to domaine-bottle and export in the mid-1970s. Shortly after the turn of the millennium, the brothers divided their domaine, and Philibert and his son Gérald built their new cellar next to the original one. Today, Gérald Talmard runs the domaine, and has purchased additional vineyards so that his estate now totals 75 acres. The vineyards lie predominantly within the commune of Chardonnay – thought to be the origin of the varietal's name – and the wine produced is thus entitled to use the AOP "Mâcon-Chardonnay."

WINE

It is rare to find domaine-bottled wines in this part of the region, as the production is dominated by coops. Talmard exercises complete control over all facets of viticulture, winemaking, and bottling at the estate, reducing yields, harvesting early to preserve freshness, and bottling the wine with his own state-of-the-art bottling line. The result is one of the very finest examples of the fresh, appealing style of Chardonnay grown in rolling limestone hills of the Mâconnais.

VINEYARD

Soils: deep clay-limestone with pockets of gravel in some parts of the vineyard *Farming:* Talmard practices sustainable farming with minimal treatments in the vineyard

WINEMAKING

Variety: 100% Chardonnay

Fermentation: The grapes are whole-cluster-pressed and fermented with indigenous yeasts under temperature

control in stainless steel

Aging: 6-8 months sur-lie in stainless steel

Alcohol: 14.1%

VINTAGE

2019 was as close to a perfect Burgundian vintage as one could imagine. Although wet Spring weather caused some millerandage, the resulting small crop enjoyed a warm summer with well-timed precipitation and a perfect autumn for harvest. The result is a pure translation of the Chardonnay grape offering subtle minerality, ripe flavors, and invigorating acidity.