



Domaine François Capitain-Gagnerot

Hautes Cotes de Beaune
Chardonnay
2009

Producer: Patrice and Michel Gagnerot, 7th generation producer of this estate since 1802.

Site: 2.02 acres on the north side of the Corton hillside.

Grape: Chardonnay

Age: 33 years

Yield: Strictly limited at 40ha/hl

Soil: White marls, with ancient seashells (chalk).

Vinification: Planting density, 9,000 vines per hectare. Hand-picking of unripe grapes to control yield during early spring with cultivation entirely by hand to avoid unnecessary stems and leaves. Grapes are destalked and pressed slowly for 5 hours. Alcoholic fermentation is between 68° and 71 °F. Oak aging with only 10% of the oak is new.

Tasting Notes

2009 Bourgogne-Hautes Côtes de Beaune “Les Gueulottes”: Pretty and ripe yet attractively cool aromas of white flowers, citrus and pear give way to delicious, vibrant, round and lightly mineral-inflected flavors that culminate in a precise, persistent and solidly complex finish. The natural ripeness and generosity of the 2009 vintage combines with the natural restraint and acidity of the Hautes Côtes to create a really lovely effort for what this is. Worth a look as this is quite good; indeed it would make a great choice for a house white that could age if desired. **87/2014+**

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