

Bourgogne Blanc La Tufera 2022, Domaine Etienne Sauzet

Price Code £42.49 BOUR024

Produced from four small separate parcels of vines and vinified in a mixture of 4-5 year old barrels and large foudres, in 2022 the yield was 55hl/ha, which was a welcome relief after the crippling small 2021 vintage. This is as pure an expression of Chardonnay as you can find. A must buy!

Tasting Notes:

Very ripe and surprisingly forward on the nose, almost leaping out of the glass. Aromas of peach, wet stones, baked apple. The palate is typically tight at first, but there is a richness of fruit and steely salinity that dances on your tongue and creates the sensation of vibrancy and tension. A finish of cashew and subtle creaminess adds another dimension. Beautifully crafted, a super, yet under-valued white Burgundy.





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Specification	
Vinification	Benoit Riffault started picking at Sauzet on the 24th of August. He described it as an easy vintage, 'no problems', though he did a leaf pluck in July to ease any concerns over mildew.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Bourgogne
Туре	White Wine
Grape Mix	100% Chardonnay
Genres	Biodynamic, Fine Wine, Organic
Vintage	2022
Style	Dry
Body	Rich, round and full flavoured
Producer	Domaine Etienne Sauzet
Producer Overview	Etienne Sauzet was born in the early years of the twentieth century and created his namesake Domaine following the inheritance of a few hectares of vines as a young man.
Closure Type	Cork
Food Matches	A great match for pasta with salmon caviar.