

Domaine Ninot

Grands Vins de Bourgogne



Grapevines

GRAPE VARIETY: Chardonnay 100%

SURFACE: 2,63 ha

LOCATION:

Linear plot of land close by to the estate, at the foot of the Remenot Mountain. At the time when they gave this name to the plot, there would have been plant grapevine cuttings that we call "chapons" in Burgundy.
Loamy clay-limestone soils.
East, South-East sun exposure.

IN THE VINEYARD:

Certified organic growing, in respect of the life of the soils.
Planted in 1975, 1990 and 2022. Density 10 000 plants/ha.
Guyot pruning, strict dis-budding, ploughing.
Our main aim is to remain sensitive to harvesting grapes with a perfect balance, between freshness and optimal maturity, according to the different vintages.
Harvest carried out by hand and by machine.



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Alcohol abuse is dangerous for your health, consume in moderation.

Rully

CHAPONNIÈRE,
WHITE

"It's on this plot of land that we took our first steps, learned to ride a bicycle, play hide-and-seek games etc. It's a place full of childhood memories for both of us."

Wine-making process

VINIFICATION:

We use a natural approach to vinification, avoiding the use of products which could technically erase the vintage's identity and would in turn, contribute to making standard wines.
Grapes pressed immediately and gently for more complexity.
Light settling from 12 to 18 hours.
Alcoholic fermentation takes place in oak barrels. Use of native yeasts to keep and preserve the identity of the soil and the vintage.

MATURATION:

Maturation takes place in 228 litres oak barrels, on fine lees, with a light stirring of the lees, during 12 months. 10 % new barrels. Non-filtered, this could present a deposit which does not, on any account, affect the wine quality.

Tasting and Service

TASTING:

White fruits aromas coated with woody notes. The terroir soil gives fullness and body to this vintage preserving its intense aromas.

SERVICE:

Can be drunk immediately. For ideal consumption and to appreciate this wine at the height of its Excellency, it is advisable to wait any time between 3 to 7 years, in accordance to transportation and storage conditions.

THE TEAM'S WORD:

"When I taste a glass of white Chaponnière with a chicken dish cooked in a sauce, I remember what our elders used to say: "well my friend, this is a wine that speaks for itself; there is no better wine than this one"; so this particular white wine has always held its head high when we speak of Chardonnay quality."

[illegible]

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