

VINO FINO

Explore a World of Wine

DOMAINE des MARNES BLANCHES LES MOLATES CHARDONNAY 2023



\$64.99

Product Code:	6979	Closure:	Cork
Country:	France	Unit:	Each
Region:	Jura	Volume:	750ml
Sub Region:	Côtes du Jura	Alcohol:	13.0%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Certified Organic



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TASTING NOTES

Natives of the Jura, both Pauline and Géraud's families owned tiny plots (used to make wine for home consumption) and spending time in the vines in their childhood was enough to give them the wine bug. The couple met while studying winemaking in Dijon and created Domaine des Marnes Blanches when they returned to the Jura in 2006. They farmed organically from the word go and have added parcels (some they planted) along the way to reach a total of 12ha today, spread across four villages in the Sud-Revermont. Cesancey, their first acquisition, is home to the white marl after which the domaine is named, while Gevingey, Vincelles and Ste-Agnès have more varied soil types, the majority being red marl and gryphées (limestone rich in fossils).

This assemblage comes from several plots around the town of Gevingey. The vines average 35-year-old and are planted in classic marl and limestone. The grapes are pressed directly to barrel for fermentation and malolactic conversion. No bâtonnage is done during élevage, and the barrels are kept fully topped to prevent oxidation. The wine is bottled unfiltered and unfiltered with minimal SO2 after 10 months.

Reviews for the 2022 vintage below...

95/100 Mike Bennie, The Wine Front, April 2024 (2022 Vintage)

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"From certified organic vines. Wild ferment, matured on lees in foudre. From Sainte-Agnes in Jura. The value of chardonnay of high, high quality from the region should not be overlooked... This is outstanding, concentrated, joyous with its reek of ocean and brine, touches of honey nut cornflakes, a lick of fino sherry, dried apple, red apple, a sense of minerality writ large. The wine cruises over the palate at medium weight, lip-smacking flavoursome and lovely, a touch chalky, or hazy, but ideally so in its build of texture with a core of really zesty citrusy freshness resetting the palate with each sip. Potent chardonnay, but not weighty, and the enjoyment factor is really, really high. It balances its elements so well, while packed with charisma. That's how to drink chardy."

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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Christchurch