

# 2020 MAISON L'ENVOYÉ

## BOURGOGNE BLANC



**REGION:** Mâconnais, Burgundy  
**VARIETALS:** Chardonnay  
**MATURATION:** 12 months in neutral French oak barrels and stainless steel  
**ALCOHOL:** 13% alc/vol

**VINEYARDS:** Selectively sourced from Maconnais vineyards.

**WINEMAKING:** The grapes were hand-picked and immediately pressed. The juice was settled overnight then transferred to seasoned barriques for fermentation with indigenous yeasts. This wine was matured for 12 months prior to bottling in a combination of neutral French oak and stainless steel.

**TASTING NOTES:** The nose is layered with a bouquet of citrus, pear and nutmeg. The finely toned palate presents a silky texture with a vibrant freshness, showing off lemon zest, and a hint of vanilla bean and baking spice, balanced by a slatey minerality driving the finish.

**ABOUT MAISON L'ENVOYÉ:** Driven by a tireless hunt for elusive sites where Pinot Noir shines, Maison L'Envoyé, 'The House of the Messenger' traverses the globe with the intention of presenting the acme of regionality and winemaking styles. With winemaking footprints in Burgundy, Willamette Valley, Central Otago and Tasmania, they champion many unsung growers who have farmed their vineyards for decades and generations, some mere feet away from more illustriously cited neighbors. This project has been a standout since its debut in 2011 including Wine & Spirits naming Maison L'Envoyé a 'Winery To Watch' in 2015.

