



Haynes Hanson & Clark

WINE MERCHANTS

Saint-Aubin 1er Cru Les Frionnes, Domaine Françoise et Denis Clair 2022

Burgundy, France



PRODUCER

The late Denis Clair made the reputation of this Domaine thanks to his formidable red-winemaking skills. The arrival of his talented son Jean-Baptiste in 2000, with his commitment to take the whites up to the level of the reds, has meant that the Domaine has now become pre-eminent also for its range of Saint-Aubins. They own 15 hectares across Santenay, Saint-Aubin and Puligny-Montrachet.

VINEYARDS

This Frionnes has been assembled 1/3 from the Perrières part of the vineyard (where the vines are 70-80 years old) with 2/3 from the subsection known as Les Frionnes (average age 25 years). No herbicides or pesticides are used at the Domaine, with soils being worked with a plough.

WINEMAKING

Fermentation in French oak barriques with natural yeasts. Full malolactic fermentation, then aged for 11 months in barrels, of which 20% were new.

TASTING NOTES

Pale lemon-gold in colour, this has appealing, smoky fragrances. Palate shows ample fruitiness, with creamy texture, intense depth of flavour and a fresh, elegant finish.

Grape Varieties Chardonnay

Vintage 2022

ABV 13.5%

Style Dry White

Body Full

Oaked Oaked

Closure Cork

Notes