

# MARCHAND & BURCH



BURGUNDIAN EXPERIENCE - AUSTRALIAN FRUIT



## 2007 MARCHAND & BURCH CHARDONNAY

An exhaustive search was carried out in mid 2006 to identify possible sites for sourcing only the highest quality Chardonnay. The Great Southern was quickly identified by Pascal Marchand as being the optimal Western Australian region and one vineyard was selected from the Porongurups subregion. The fruit was hand picked over two days and transported by refrigerated trailer to the Denmark winery and held in cold storage overnight, keeping the fruit in pristine condition before processing.

The fruit was hand sorted to remove any imperfect bunches. These were then whole bunch pressed to extract pristine juice with an absolute minimum of phenolic impact.

The resulting juices were given minimal settling and were racked to French barriques with 40% new oak being used. A natural barrel fermentation was then utilised. After fermentation, the separate parcels were matured on lees for 10 months. Over this period half the wine was allowed a natural malolactic fermentation to give further complexity and body.

The assemblage consisted of the barrels assessed as contributing to the complexity, texture and power of the final blend. The Chardonnay received minimal fining and filtration before being put to bottle on a biodynamically compatible day. The wine was given eight months bottle maturation before being released.

The appearance of this wine is of a pale to mid straw which retains some green hues. The nose is reminiscent of grapefruit and wholemeal biscuits with underlying cashew characters.

The palate is textured and refreshing, showing tight citrus and melon flavours seamlessly matched with a savoury, oatmeal texture on the mid-palate. The wine displays remarkable flint and struck match complexity and a potent structure. The finish is long and complex with almond meal, nectarine stone and savoury oak nuances.

This wine is perfect for immediate enjoyment and will further develop enhancing its complexity and power for up to six years.



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