

Antoine Olivier, Clos des Champs Carafe, Santenay 2016



An opulent and layered white Burgundy from a cooler site in Santenay showing a beautifully honied and hazelnut character through to a long and full finish.

Producer Note

Antoine Olivier was founded at the end of the 1960s, from a few vineyards left by Antoine Chevalier Moreau to his grandson, Hervé Olivier. Hervé began extending the estate by purchasing historic, old vineyards across Santenay, some of which had not been used for a century, paying particular attention to famous white wine vineyards. The quality of these soils is now recognised in a series of brilliant wines, in particular the exceptional white Santenay, something of a rarity in what is predominantly a red wine growing area. Today, Hervé's grandson Antoine Olivier and his sister Rachel manage the estate. They are dedicated growers and follow organic practices in the vineyard. Their philosophy is to combine modernity with respect for the Burgundian soils and this stunning collection wines really showcases this.

Vintage

Significant frost hit the vineyards in April 2016, which resulted in low yields of 25 hectolitres per hectare. Fortunately the weather conditions improved during the summer with warm, sunny days from July through to harvest time. This enabled the grapes to reach maturity and deliver finely balanced wines showing more classic characteristics.

Vineyard

The grapes come from 'Clos des Champs Carafe', a walled vineyard which is the highest in the village. As a result of the elevated site, the wines are always well balanced with a refreshing acidity. The vineyard is managed with respect for the unique attributes of each site's terroir and is farmed sustainably and organically, although it is not certified. Some biodynamic philosophies are also followed. The grapes are hand-picked and carefully sorted prior to vinification.

Winemaking

The grapes were gently pressed and racked to barrel where fermentation took place using natural yeasts. The wine was kept on its fine lees and underwent bâtonnage to impart texture and complexity to the wine. Malolactic fermentation took place in barrel. The wine was 100% barrel aged for 12 months, in 350 litre barrels of which 20% were new oak. The wine was then transferred to tank where it spent a further six months, prior to being lightly fined, filtered and estate bottled.

Tasting Note

Expressive of its cooler climate, the delicate and elegant aromas give way to a full-flavoured wine showing grapefruit and mineral flavours and finishing on a long, saline note.

Grape

Chardonnay 100%



Winemaker:	Antoine Olivier
Region:	Burgundy
Sub region:	Santenay
Country:	France
Alcohol:	13%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	0
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic:	No/No
Product Code:	43872161
Case unit of measure:	12X75CL
Formats Available:	75cl
Closure:	Diam