

Antoine Olivier, le Biévaux l'Air de Rien, Santenay 2015



Awards

Gold, SWA, 2019
92 pts, Robert Parker, 2019

A vibrant and terroir expressive white Santenay showing balanced oak and mineral purity finishing on a peppery note.

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

The warm 2015 vintage saw excellent conditions throughout the growing cycle and resulted in healthy fruit with very good maturity levels and flavour concentration. "2015 is one of the best vintages since 2009, resulting in rich, delicate and elegant wines, with great acidity and minerality in the whites", confirms Antoine.

Vineyard

The vines are grown in a single vineyard plot 'Le Biévaux l'air de Rien', which is one of the best plots in Santenay for Chardonnay. The characteristics of the soil and subsoil are very close to those of several Grand Crus from the Côte de Beaune nearby. The specific microclimate here provides ideal conditions to produce complex wines. The vineyard is sustainably and organically farmed, although it is not certified. Some of the biodynamic philosophies are also followed. The grapes are hand-picked and carefully sorted prior to vinification.

Winemaking

The grapes were gently pressed and then 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 traditional Burgundian barrels of 228 litre barrels, of which 25% 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

A vibrant and terroir expressive white Santenay showing balanced oak and mineral purity finishing on a peppery note.

Grape

Chardonnay 100%



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| 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: | No |
| Biodynamic: | No |
| Product Code: | 43877151 |
| Case unit of measure: | 12X75CL |
| Formats Available: | 75cl |
| Closure: | Diam |