



WINEMAKER

Philippe and Christophe Jomain

FARMING

Sustainable

VARIETALS

Chardonnay

FEATURES

Bottle, Cork

ABV

13%

AVAILABLE SIZES (L)

0.750



Domaine Jomain

Bourgogne Chardonnay

FRANCE, BURGUNDY, CÔTE DE BEAUNE

WHITE

WINERY OVERVIEW

A true family enterprise, brothers Philippe and Christophe Jomain, along with sister Catherine, launched this Chardonnay focused Côte de Beaune domaine in 1992 with vineyards left to them by their father, Marc. With precious parcels in four of Puligny's premier crus and almost an acre of hallowed ground in the Grand Cru Bâtard-Montrachet, Domaine Jomain consistently produces a line of classically elegant white Burgundies.

The Jomain boys tend all of their vineyards meticulously by hand with careful eco-sound practices, including bio-alternative vine and soil treatments in lieu of chemicals whenever possible. Harvest is of course, also manual. From vineyard to the cellar, gentle handling of their Chardonnay fruit is of paramount importance. In the cellar, Christophe takes every measure to ensure that the individual character of each terroir is fully expressed by avoiding manipulative technological tricks and excessive use of new oak. Christophe and Philippe do like the texture-enhancing effects of extended lees contact with bâtonnage (stirring), but never use more than 25% new barrels during the élevage of their wines.

VINEYARD

22 acres total in several parcels in and around Puligny-Montrachet: Bâtard-Montrachet Grand Cru: 0.8 acre (planted in 1950), Puligny-Montrachet 1er Cru Les Pucelles: 1.06 acres (planted in 1968), Puligny-Montrachet 1er Cru Les Combettes: 1 acre (planted in 1982), Puligny-Montrachet 1er Cru Les Perrières: 1.55 acres (planted in 1976), Puligny-Montrachet Villages: 4.9 acres (planted in 1970), Bourgogne Blanc (Chardonnay): 2.5 acres (planted in 1981), and 5 acres Bourgogne-Aligoté and parcels in Saint-Aubin and Auxey-Duresses. All vineyards sustainably farmed (lutte raisonnée). Various types and depths of limestone interbedded with marl.

TERROIR

Various types and depths of limestone interbedded with marl (Marl loosely defined as calcium carbonate containing variable amounts of clay).

VITICULTURE

2.5 acres (planted in 1981). All vineyards sustainably farmed (lutte raisonnée). Manual harvest using small bins with strict selection in vineyard.

VINIFICATION

Pneumatic press. Wines then moved to individually determined combination of new, second and third-year barrels. Never more than 25% new oak. Extensive bâtonnage of lees during period of malo-lactic to enhance texture and reduce use of SO₂. Racked, fined and returned to barrel in Spring after harvest and bottled with minimal or no filtration in September.

TASTING NOTES

Bourgogne Chardonnay is a still dry white wine with aromas of lychee and pear. Produced in the commune of Puligny-Montrachet, it is stunning representative of a noble Chardonnay, reflecting the elegance and finesse of this renowned region.

